

Summary

I am a kitchen manager with six years in BOH operations. Demonstrated team leadership with excellent staff management skills. I am also a motivated chef with 5+ years experience in fast-paced restaurant kitchens. Looking to work for a company where I can put my talent and skill to good use. I am a hands-on manager and very well respected amongst my employees or staff members. Nothing has ever been giving to me and I work very hard to earn every title, or promotion I've ever held. I give 110% always focus on my goal to give my very best to all I do, and not afraid to start from the bottom as a line cook or sous chef and work my way up to the top, with a good respectable company.

Hard working food service professional

KITCHEN MANAGER / CATERING AND EVENTS CHEF

Highlights

- ServSafe certified
- High volume production capability
- Focused and disciplined
- Well-tuned palette
- Focus on portion and cost control
- Inventory management familiarity
- Bilingual (English/Spanish)
- Chef at Sun Tower Hotel on Fort Lauderdale Beach
- Cash handling
- Reliable and punctual
- Reliable team worker
- Neat, clean and professional appearance
- Comfortable standing for long time periods
- Delivers exceptional customer service
- Commercial deep fryer and slicer operation
- Proven leader
- Excellent multi-tasker
- Culinary knowledge
- Fluent in Spanish
- Restaurant management
- Ethnic foods preparation
- Food cost control specialist
- Successful kitchen staff supervisor
- Interviewing and training ability
- Non-smoker
- Plate presentation skills
- Proficiency in inventory and ordering
- Reliable, punctual and committed to customer service

American cuisine expert

Willing to work under pressure

Experience

Company Name City, State Kitchen Manager / Catering and Events Chef 07/2011 to 01/2014

Apportioned and served food to facility residents, employees, or patrons.

Checked the quantity and quality of received products.

Cleaned and prepared various foods for cooking or serving.

Managed kitchen operations for high grossing, fast-paced fair concession kitchen.

Developed variety of menu items catering to customers with food allergies and diet restrictions such as gluten-free and vegan items.

Trained staff of twenty-three employees for correct facility procedures, safety codes, proper recipes and plating techniques.

Examined trays to ensure that they contained required items.

Inspected dining and serving areas to ensure cleanliness and proper setup.

Managed preparation and presentation of the desserts for all catered events. Oversaw 8 cooks and 17 staff members as part of overall back of the house operations.

Oversaw the meal on wheels operation for Saint Lucie County.

Company Name City, State Kitchen Manager / Executive Chef 01/2008 to 06/2011

Checked in deliveries and signed off on products received.

Performed tableside food preparation including carving meats, boning fish and fowl and preparing flaming dishes.

Regularly inquired about member or guest satisfaction, anticipated additional needs and fulfilled further requests.

Effectively used items in stock to decrease waste and profit loss.

Seasoned and cooked food according to recipes or personal judgment and experience

Ensured first-in-first-out system with all ingredients labeled and stored properly

Oversaw kitchen employee operations to ensure production levels and service standards were maintained

Regularly inquired about member or guest satisfaction, anticipated additional needs and fulfilled further requests.

Company Name City , State Executive chef 02/2005 to 02/2008

Delivered an exceptional dining experience with friendly, fast service.

Consistently adhered to quality expectations and standards.

Accurately recorded orders and partnered with team members to serve food and beverages that exceeded guests' expectations.

Regularly checked on guests' satisfaction.

Effectively communicated with kitchen staff regarding customer allergies, dietary needs and other special requests.

Answered questions about menu selections and made recommendations when requested.

Maintained knowledge of current menu items, garnishes, ingredients and preparation methods.

Served meals and snacks to employing families and their guests

Served residents and guests during meal times with speed and efficiency

Responded to resident or guest complaints regarding food or service

Provided guests with menus

Prepared special diet foods, salads, desserts, and other nourishments

Company Name City , State Lead line cook 02/2001 to 01/2005

Served fresh, hot food with a smile in a timely manner.

Communicated clearly and positively with co-workers and management.

Cut and chopped food items and cooked on a grill or in fryers.

Operated large-volume cooking equipment such as grills, deep-fat fryers and griddles.

Accurately measured ingredients required for specific food items.

Carefully maintained sanitation, health and safety standards in all work areas.

Prepared the buffet and salad bar for dinner service.

Checked in deliveries and signed off on products received.

Delivered an exceptional dining experience with friendly, fast service.

Accomplishments

Recognized by peers and management for going above and beyond normal job functions.

Successfully managed a kitchen staff of 40+ employees during high volume dinner services for more than 500 diners each night

.Communicated with kitchen staff, dietitians and doctors to assure compliance with complex and frequently changing dietary needs of clients

Baked, roasted, broiled, and steamed meats, fish, vegetables and other foods.

Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning.

Cleaned and inspected galley equipment, kitchen appliances, and work areas.

Cleaned and sterilized equipment and facilities.

Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items and rotating stock.

Executed daily production lists and goals.

Helped with preparation, set-up, and service for catering events.

Planned menus according to employers' needs and diet restrictions.

Prepared food items..

Education

GED : Culinary arts 1996 Lyndon B Johnson , City , State , USA

graduated with my GED and my culinary certificate as a station cook

Associate of Applied Science : Culinary arts 1999 Lincoln college , City , State , USA

Graduated in top 5 of class

Courses in Hospitality and Restaurant Management

Basic Vocational Certificate: Prep Cook

Nutrition courses

Classes in Restaurant and Facility Operations

Coursework in Food and Beverage Operations

serve safe management

Certifications

Serve safe

AA in applied science

Station cook certificate

Four dietary certificate

Languages

Bilingual Spanish/English/ 1/3 creole

Skills

Grill cook specialist

Fry cook specialist

Saucier

Soups /salads specialist

Inventory specialist

Menu and catering planner

Waste management specialist

Sautee and broiler specialist

Event planner

Expert in preparing daily specials

Scheduling

Profit and lost specialist

Team player

Excellent customer service

Training of employee