

PERSONAL DETAILS

Driver's Licence: Class C No. 17279648, NSW

Personal Interests: Travelling, cooking, computing

SUMMARY OF SKILLS

General

- Fluent in Spanish and English
- Planning and organizational skills
- Extensive experience in commercial kitchen environment
- Easy interaction with people and good team skills
- Excellent presentation and customer service skills
- Ability to communicate with people at all levels
- Committed to ongoing education and self development
- Experience working in an office environment, including computer literacy

EDUCATION

June 2010 **Certificate III Pastry Chef**
Hostec college

Feb. 2009 **Elementary English**
ACCES English centre

Jul 2007 **Certificate in Food Safety**
Bogota. Colombia

Nov 2002 **Certificate as a Baker**
SENA, Bogota Colombia

Nov 2000 **High School Certificate**
Miguel Antonio Caro College
Bogota, Colombia

EMPLOYMENT EXPERIENCE

Manna from heaven **Reports to :** Production supervisor
Sydney biscuit company.

The job involves:

- General Kitchen duties (Cleaning, Packing, Preparation)
- Preparation of cakes, muffins and cup cakes mix.
- Preparation of puff pastry and all its products like Danish, croissants, pies, etc.
- Maintain high levels of cleaning in the kitchen

D.P WORLD AUSTRALIA **Reports to:** Supervisor
Port Botany
Botany Bay, Sydney **The job involves:**

Cleaner
(Casual)
Dec 2008 to Present

- General cleaning duties
- Polish Machine operation
- Window cleaning
- Use of different chemicals
- Understanding of OH&S principles

Roselyn Gardens
Functions centre
Peakhurst, Sydney
**Kitchen hand &
Waiter**

Reports to: Head Chef & Floor manager

The Job Involves :

- General kitchen duties (cleaning, food preparation, assist the head chef with service and plating of food)
- General Service of food and drinks during functions.

ARCHIES PIZZA
Bogota Colombia
Food process coordinator
Sept 2005 to Oct 2008

Reports to: Food Services Manager

The job involves:

- Responsible for the daily production of all ingredients for the preparation of pizzas and pasta to distribute to food outlets
- Managing supplies, production and distribution in all areas of the kitchen.
- Maintain high levels of OH&S principles within the kitchen
- Monitor staff on performance standards, safe work practices, hygiene and appearance to meet company requirements
- Coordinate the activities of kitchen assistants on shift and determine priorities as necessary
- Ensure that production schedules and efficient operating procedures are followed
- Perform quality control checks of products to ensure highest quality on line with customers and company requirements

OMA CAFE
Bogotá Colombia
Baker
Jul 2002 to Dec 2003

Reported to: production Manager

The jobs involve:

- Assist the head baker in the daily production of different kinds of breads
- Preparation of short crust and puff pastry and all its products (croissants, Danish, strudels, Pies etc.)
- Preparation of pizza bases
- Preparation of different types of cakes
- Monitor techniques, efficiency, safe handling and make recommendations on all aspects of the operation, seeking to improve performance and productivity
- Bring to the attention of the Head Baker any poor quality food or inappropriate food presentation
- Perform daily stock checks to ensure correct stock levels and stock rotation

