

Bernabe Nunez

(773)829-1802 | Denver, CO

Hospitality and Restaurant Leader with 15+ years of experience seeking a position in back of house restaurant. I have held many kitchen positions requiring attention to detail, while meticulously maintaining safety and compliance OSHA standards in a very fast paced environment.

SKILLS

*ServSafe Food Handler's Permit

*ServSafe Allergens Certificate

*Loyal and Honest

*Completed Work Options for Women Culinary Program

*Great ability to handle pressure

*Trained in American, Italian and Asian Cuisine

EXPERIENCE

O'Hare International Airport, HMSHost

2016-2020

Team Member: Prep-Cook

Chicago, IL

Worked as a prep-cook at a busy restaurant serving American Cuisine at O'Hare International Airport, one of the busiest airports in the world. Very fast paced environment where speed and accuracy were a must for every traveling customer. Worked with a crew of 30 individuals.

- Prepared meals in a high volume kitchen with exceptional precision
- Trained and supervised novice staff members at food stations
- Ensured compliance with menu, portioning, and presentation
- Maintained food stations compliant with sanitation and hygienic regulations
- Skilled to use standard food preparation utensils and kitchen equipment

O'Hare International Airport, AREAS Company

2016-2020

Sushi and Salad Prep Cook

Chicago, IL

Completed multiple tasks required for all prep work to ensure all orders were adhered to customer specifications and satisfaction requirements. Worked with around 50 back of house employees to ensure quality in a very fast paced environment.

- Work inside kitchen area, interact with heated equipment, steam and other at risk conditions
- Demonstrates organization and multi-project time/issue management
- Ensure full liaison with other members of the section and the kitchen team
- Maintain cleanliness and proper rotation of product in chillers

Piccolo Sogno

2015-2016

Team Member: Prep Cook

Chicago, IL

Completed all operational tasks required by all prep work and cooking guidelines to ensure all orders were adhered to customer satisfaction requirements.

- Maintains all station cleanliness, sanitation and hygiene guidelines in the kitchen.
- Covers unattended or undermanned kitchen stations
- Ensures that all knives and kitchenware are properly cleaned, sanitized and stored away.
- Regularly checks quality of all ingredients used in the restaurant.

References available upon request