**OBJECTIVE**

Seeking an entry-level position in the culinary field in order to expand the experience I’ve gained during my studies.

**EDUCATION**

**Kendall College at National Louis University**,

Chicago, IL Expected Graduation April 2023

Bachelor degree in Culinary Arts

**Miami Culinary Institute at Miami Dade College,**

Miami, FL May 2020

Associate of Applied Science in Culinary Arts Management

College Credit Certificate – Chef’s Apprentice December 2018
College Credit Certificate – Culinary Arts Management Operations May 2020

**EXPERIENCE**

**Tuyo Restaurant,** Miami, FL October 2019 – March 2020

Culinary Intern

* Lead cook for pantry and pastry stations; responsible for hot appetizers, cold appetizers, salads, small plates, and desserts
* Responsible for prep for all stations
* Learned every item on both casual lunch and formal dinner menus
* Rotated through other stations as needed

**Grail Café,** Chicago, IL. February 2021- August 2021

Work

* Dish washer
* Organized the spices and plate
* Line cook
* Responsible for Prep for all stations

**The Peninsula,** Chicago, IL. September 2021-Septemeber 2021

Work

* Responsible for prep for special event

**Ema,** Chicago, IL September 2021 – August 2022

* Responsible for prep station
* Line cook
* Learned every item all station

**The Peninsula Hotel**, Chicago, IL. August 2022– Present

* Prep recipe
* Learned every item all station
* Line cook

**VOLUNTEER EXPERIENCE**

* Food Network South Beach Wine and Food Festival February 2020
* Dr. Eduardo J. Pardron Campus Dedication May 20th 2019

**SKILLS AND CERTIFICATIONS**

* ServSafe December 17 ,2019 – December 17 2024
* Fluent in American Sign Language, but willing and able to communicate in English and Spanish by using my voice and reading lips.