

# CARLOS GARCIA

A dedicated kitchen crew member seeking employment in an independent school dining environment.

## EDUCATION

**Southwest Tennessee Community College**  
August 2016–Present  
Anticipated graduation: August 2019

**ServSafe® Food Handler Certification**  
Monterey, California  
2011

**North Monterey County High School**  
Prunedale, California  
2001–2005

## SKILLS

Food preparation  
Inventory and merchandising  
Beverage station management  
Food expediting  
Machinery maintenance  
Hospitality

## CONTACT

5844 Suffolk Ct. #1  
Memphis, TN 38119  
831.917.2147  
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## REFERENCES

Available upon request

## PROFESSIONAL EXPERIENCE

**Mosa Asian Bistro | Memphis, Tennessee**  
**August 2015–Present**

***Kitchen crew member***

Prep food for the line, make regular trips to restaurant supply store, and assist servers with food expediting.

**Bon Appétit Management Co. | Monterey, California**  
**April 2010–July 2015**

***Kitchen crew member, Santa Catalina School***

Managed dishwashing area for a 150-person breakfast and 450-person lunch daily; stocked produce, meat, and beverages; prepared salad bar for summer sessions; and set up for and served at special events.

**Aqua Terra Culinary, Inc. | Pacific Grove, California**  
**August 2014**

***Seasonal pastry assistant***

Assisted pastry chef in creating desserts for eight private party menus during the Pebble Beach Concours d'Elegance.

**Cost Plus World Market | Seaside, California**  
**October 2013–January 2014**

***Seasonal stocker***

Stocked merchandise for all sections of the store, including gourmet food, home décor, and kitchenware.

**Rappa's Seafood Restaurant | Monterey, California**  
**June–August 2012**

***Seasonal kitchen crew member***

Prepared salads and desserts to order during weekend and dinner shifts and worked the frying station.

**Hometown Buffet | Salinas, California**  
**December 2005–June 2006**

***Host and server***

Greeted and seated customers and bused tables.