

Galo Saenz

814, 4th avenue, New Westminster, BC

778-789-7267

galou3192@hotmail.com

OBJECTIVE

To obtain a position where I can show my skills, where I can learn every day, to guide my team to achieve goals and lead the company to be successful

SUMMARY SKILLS

- Bilingual: fluent English & Spanish
- Hospitality & Business Management graduated
- Certifications: Food safe level 1, SIR and WHMIS
- Diplomas: Chef de partie(Ecuador), bars & restaurants administration, Hospitality & Restaurant Business Management.
- Well organized
- Quick learner
- Work under pressure
- Specializes in International cuisine: European, South American

EDUCATION

La Salle College Vancouver	2018
Hospitality & Restaurant Business Management Diploma	
Culinary Art's School "CAS", Quito, Ecuador	2016
<ul style="list-style-type: none">• Bachelor's degree on Culinary Arts• Chef de partie	
Liga High School, Quito, Ecuador	2010
School Adolphe Ferriere, Quito, Ecuador	2004

WORK EXPERIENCE

Donnelly Group - The Blackbird Public House, Vancouver, BC

Line cook

March 2018 - Current

- Prepare food items daily
- Label the products and storage
- Prepare food for banquet service
- Prep cook work
- Events

Marriot Pinnacle Downtown Vancouver, Vancouver, BC

Internship

September 2017 – December 2017

- Banquet & Events department
- House Keeping department

Argo Greek Cuisine Pizza & Pasta, Burnaby, BC

Line cook / Prep cook

August 2017 – December 2017

- Prepare items daily
- Label the products and storage
- Prepare food, banquet style

The Thirsty Duck, New Westminster, BC

Prep cook / line cook

November 2016 – August 2017

- Receive suppliers at the beginning of each week
- Prepare items daily
- Labeling the products and storage
- Prepare up to 100 meals per shift

Juniper, Vancouver, BC

Chef de Partie / Line Cook

September 2016 - October 2016

- Preparing, cooking and presenting dishes within my specialty
- Managing and training any cook in the establishment
- Helping sous chef to develop new dishes and menus
- Ensuring high standards of food hygiene in all team in the kitchen
- Monitoring portion and waste control to maintain profit margins

Metro Café, Quito, Pichincha

Sous Chef

May 2016 to July 2016

- Daily shift management, including labor controls and line check systems
- Oversee all revenue periods and preparation and management of fresh made prep recipes
- Management of prep charts ensuring freshness, shelf life and proper food safe practices are controlled.

Best Western Premier hotel, Quito, Pichincha

June 2015 - September 2015

Cook Helper

- Internship

CERTIFICATIONS

- Chef of cuisine.
- Professional Chef (ACADEMY OF CULINARY) (PROFESSIONAL OF THE AMERICAS). ISSUED BY "WACS" (World Association of Chefs Societies).
- Certificate from the Society of Chefs of Ecuador.