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| Charles Brent Lowther Cazares  236-334-1798  charleslowther97@outlook.com|    |  LinkedIn: <https://www.linkedin.com/in/charles-lowther-cazares-33345a1a9>  Portfolio: [https://www.lcieducation.com/en/portfolios/students/64216.aspx/#fndtn-projects](https://www.lcieducation.com/en/portfolios/students/64216.aspx/%23fndtn-projects) |

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| Objective | I am extremely enthusiastic to learn and gain as much knowledge and experience from professionals in the Industry. My aim is to seek as much opportunity in this field to grow and pursue my goals of becoming a business owner. |

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| Education and Training | |  |  | | --- | --- | | Hospitality and Business Management Diploma | Oct 2019-Mar 2021 |   LaSalle College Vancouver | Vancouver, BC   |  | | --- | | High School Diploma Aug 2013-June 2016 |   ENMSI Irapuato Guanajuato. |

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| Work Experience | **Rodney’s Oyster House, Vancouver B.C.** June 2017-present   * Lead Line Cook/Prep Cook/Stewarding * Assisting with Menu Creation and design * Safe seafood handling * Manage and train line cooks. * A la minute cooking, opening, and closing duties, * line set up and break down, shellfish order.   **Athletes Diets, Vancouver B.C.** June 2017-Aug 2017   * Prep Cook/Stewarding * Prepared meals following specific diets, gluten-free, vegan, ketogenic. * Storage and rotation of produce and sauces. * Maintained clean and organized workspace.   **TaCorte Guadalajara, México.** June 2011- Dec 2015   * Taqueria, multiple roles, managing cash transactions, * POS system and end of day balance. * Inventory and ordering of protein. * Took orders from customers, bussed, cooked, and assembled menu items. |

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| Volunteering | **Scouts Association of Mexico, Irapuato, Guanajuato** Dec 2007-Jan 2012   * Created and distributed rural community care packages. * Cleaned, reforested abandoned property, and recycle programs. * Provide food, activities, supplies for seniors and teens without permanent homes.   **Comisión del Deporte y atención a la Juventud del Municipio de** I**rapuato**  Aug 2013-Aug 2014   * Volunteered in local sport events, summer camps and government funded events. * Promoted sports activities in rural communities, restored parks for recreation.   **Universidad de Guanajuato** Aug 2013-June 2016   * Represented Mexico at Hiroshima’s International Arts Festival 2016 * Taught traditional instruments in schools to preserve PreHispanic Culture. * Event planning for local and state music events * Participated in fund raisers and charity. |

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| Certificates and Training | * Food safe level 1 Jan 2020 * Serving it right Feb 2020-2025 * WHMIS Jan 2020 |

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| Personal  references | * Winston Fong * Head Chef * Rodney’s Oyster House, Gastown * E-Mail: Winston.fng@gmail.com * Cell: 604-827-7700   Joey Wilson   * Sous Chef * Fanny Bay Oysters * E-Mail: joseph\_wilson@hotmail.com * Cell: 604-722-7902 |

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| Skills | * Attentive to detail * Cleaning procedures * Time management * High efficiency | * Equipment handling * Kitchen organization * Cutting and slicing techniques * Consistency |