KARINA AMBRIZ

**CEL PHONE** 778-927-5201 karinambriz@gmail.com

SUMMARY

I am fast learner, very responsible person (always on time, willing to help and share my knowledge). My next goal is to get my Red Seal Certificate and have my own business.

Hard-working, Culinary graduate, looking to apply my education and experience to a job in a professional kitchen. Graduating on Pastry next December, 2017.

Areas of proficiency include adaptable personality, amiable, attentive, capable, careful, consistent and dedicated to my profession. Very interested on learning new cooking and plating techniques.

QUALIFICATIONS

* Sanitation and cleanliness
* High volume production capability.
* Focus on portion control.
* Flexible and Cooperative team member.
* Excellent Knife Skills.
* Able to follow instructions ,quick learner.
* Energetic and organized.
* Attention to detail.
* Outstanding interpersonal skills.
* Bilingual (English and Spanish).
* Focused and discipline.

ACCOMPLISHMENTS

Graduated in the Honor Role of the CARO Program at The Art Institute of Vancouver

Successfully managed kitchen and service team during catering events for 20-100 guests.

CERTIFICATES

* WHMIS
* SERVE IT RIGHT
* FOOD SAFE LEVEL 1
* PROFESSIONAL COOK LEVEL 1

CULINARY EXPERIENCE

BEATNIKS BISTRO

JUNE 2017-Current

* Line cook, salad, sandwich (grill), saute and fryer stations, as well as prep.
* Prepararion of food. By following recipes and the company standars
* Assist on the inventory restock preparation.
* Training new staff members
* Opening and closing duties.
* Preparing feature desserts of my own inspiration.

CACTUS CLUB CAFÉ South Point

April 2016- May 2017

* Line Cook , salads and saute station
* Prep cook on the day team (cooking items, portioning, checking food quality, keep track of some inventory, produce cuts, handling and storing ingredients properly)
* Set up and close stations
* Meet the company standards
* Peek performer March 2017

FUNDANT! Candy and Pastry Catering & Courses.

September/2010 – September/ 2015

• Instructing courses.

• Management of the inventory

• Maintaining costs.

• Catering of dessert buffet and Candy bars design, prep.

• Coordinating catering events upto 100 guests.

• Customer support.

PANETELA CAFÉ

April/2010 -October/2010 Pastry Chef Assistant/Apprenticeship

• Planning the daily dessert for the prefix menu.

• Production of the orders for special events.

• Management and requestion of supplies and inventory.

* Assist to keep the production inventory (restocking)

• Assisting the daily production of the gourmet bakery, pastries, cookies,cakes and confections.

OTHER EXPERIENCE

TIPPER TIE TM MEXICO

October/2013- August/2015 RECEPTIONIST / HR ASSISTANT

* Achieve every month punctuality bonus.
* Attending calls in English/Spanish.
* Costumer service.
* Responsable of the national and international machinery parts shipping (FEDEX, UPS, DHL) paperwork, tracking and invoice requestion.
* HR, PO and mail carriers paperwork.
* Agenda control of meeting rooms.
* Responsable of the files, I implement a system to keep them always organized.
* Purchasing orders, control of perpetual inventory for stationery, cafeteria, and cleaning items.
* Responsible of reviewing bills and schedule payments for suppliers.
* Responsible for failure reports and solving problems of the different services and equipment.
* Booking hotels and air tickets, as well as the payments.
* Updating machinery parts data in *SAP* (Inventory software).

TEKTRONIKS Mexico

JANUARY/2012-DECEMBER/2012 RECEPTIONIST

* Attending calls and costumer service

• Receipt and delivery of shipments (UPS, DHL)

• Daily mail distribution

• Manage agenda of meeting rooms and arrange meetings by skype

• Control the check-in and check-out of equipment

• Control of perpetual inventory for stationery, cafeteria, and cleaning items .

• Supervisior of the cleaning staff.

• Support in the organization of conventions, members from USA and Brazil

• Responsible of comparing rates and booking of hotels and flights, and the payment.

EDUCATION

* JUL/2017- Graduating December/2017- La Salle Collegue

**Pastry Diploma**

* OCT/2015-MAY/2017 The International Culinary School at the Art Institute, Vancouver.

Advanced Diploma on Culinary Arts and Restaurant Ownership (CARO)

**HONOR ROLL STUDENT**

* JULY/2008-JULY/2010 ASPIC Culinary Arts Institute, Mexico City. www.aspic.edu

**Food and beverage Preparation Diploma**

* AUGUST/2003- Universidad Iberoamericana UIA, Mexico City. www.uia.mx

DECEMBER/2006 **Bachelor in Graphic Design**

LANGUAGE SKILLS

* Spanish First Language
* English 08/2015 IELTS, British Council, Mexico City

07/2010 The Primary Teaching Course, Cambridge ESOL,

 Mexico City

* French 09/2001 DELF A1, French Alliance Mexico City

01/2001 CELF, French Alliance, Mexico City