Galo Saenz

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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**

* 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.