**OLIVER LEIF BALANI PEPITO**

**7-1135 Ewen Ave. New Westminster, BC V3M 5E3 | (778) 862-0498 | kyleif02@gmail.com**

**Highlights of Qualification:**

* Food Safe level 1 & WHMIS
* Basic cooking techniques and knife skills.
* Dedicated, passionate, and flexible in a rapidly changing environment

**Education:**

**The International Culinary School at The Art Institute of Vancouver** January 2016 – To date

**Culinary Arts Diploma Program**

* North American, World cuisine, Asian Cuisine
* Food & Beverage Operations Management, Management by Menu, Purchasing and Product Identification, A la carte Kitchen, Planning and Controlling Cost
* Introduction to Pastry & Baking

**Work Experience:**

**Vancouver Canucks Bar and Grill –** Richmond, B.C February 2017 – To date

**Line Cook**

* Follow procedures for safe food preparation, assembly, and presentation.
* Maintains cleanliness of the working stations and keeps it sanitized and organized.
* Working on fast-pace situations, especially on weekends and holidays.

**The Fairmont Waterfront** – Vancouver, B.C May 2017 – June 2017

**Banquet Cook**

* Follow procedures for safe food preparation, assembly, and presentation.
* Maintains cleanliness of the working stations and keeps it sanitized and organized.
* Working on fast-pace situations, especially on weekends and holidays.

**The Boathouse Restaurant** – New Westminster, B.C July 2016 – February 2017

**Line Cook**

* Follow procedures for safe food preparation, assembly, and presentation.
* Maintains cleanliness of the working stations and keeps it sanitized and organized.
* Working on fast-pace situations, especially on weekends and holidays.

**Tim Hortons** – New Westminster, B.C January 2015 – April 2016

**Customer Service Representative**

* Follow procedures for safe food preparation, assembly, and presentation.
* Resolve complaints promptly and professionally.
* Build loyal clientele through friendly interactions and consistent

**References available upon request**