

PABLO PEREZ

 Pabloperez309@gmail.com

 (604) 396 - 6475

 Vancouver, BC V5N 1H6

PROFESSIONAL SUMMARY

Enthusiastic student eager to contribute to team success through hard work, attention to detail and excellent organizational skills. Clear understanding of multitasking and training in the culinary arts. Motivated to learn, grow and excel in the culinary industry.

SKILLS

- Food Preparation
- Inventory Monitoring
- Food Safety
- Baking and broiling skills
- Critical Thinking
- Workflow Optimization
- Recipes and menu planning

EDUCATION

Lasalle College

2665 Renfrew St, Vancouver, BC V5M 0A7

Diploma: Culinary Arts

University of Victoria

Victoria BC • 2020

Kitsilano Secondary School

2706 Trafalgar St, Vancouver, BC V6K 2J6 • Expected in 06/2022

High School Diploma

CERTIFICATIONS

Foodsafe Level 1 Certification

Serving it right BC Certification

LINKS

- <https://www.lcieducation.com/en/portfolios/students/63982.aspx/#fndtn-projects>
- <https://www.linkedin.com/in/pablo-perez-786494209/>

WORK HISTORY

Bosa Foods - BC — cook

Vancouver • 03/2020 - Current

- Assisted chef with planning easy but elegant appetizers to spark customer interest.
- Ordered and received products and supplies to stock kitchen areas.
- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.

Whole Foods Market - Produce Team Member

Vancouver, BC • 07/2019 - 10/2019

- Pleasantly greeted customers and provided prompt and courteous service.
- Maintained safe, neat and clean working environment and closely monitored for wet floors or other hazards.

K - Junior and Senior Yearbook Editor

- Developed and maintained courteous and effective working relationships.
- Demonstrated respect, friendliness and willingness to help wherever needed.

ACCOMPLISHMENTS

- Used Microsoft Excel to develop inventory tracking spreadsheets.
- Successfully administered emergency first aid.

