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| Mark Caducio  |  | | --- | |  | | markcad25@gmail.com | |  | | 604-655-3701 | |  | | LINKEDIN  https://www.linkedin.com/in/mark-caducio-a47254202/ | | PORTFOLIOhttps://www.lcieducation.com/en/portfolios/students/64079.aspx/#fndtn-projects | | Objective To obtain the prep cook/line cook position in the culinary industry and to be able to handle food, prepare stations and display teamwork on the line to satisfy customers. | | Skills Cooperative  Organized  Quick Learner  Determined  Responsible  Independent  Food Preparation & Safety  Kitchen Organization | |  | |  | | --- | | ExperiencePrep cook – Cactus club cafeJuly 2021 – Current  * Prepare, season and cook food as directed, meeting dietary requirements when required * Follow recipes and presentation specifications * Operate standard kitchen equipment safely and efficiently * Clean and maintain station in practicing good safety and sanitation * Adhere to all sanitation and food production codes  Movie Theater employee - CineplexJune 2018 – Current  * Handling of food and alcohol * Maintain lobby, hallway and auditorium cleanliness by practicing sanitation procedures * Sell admission, process payments and issue tickets | | EducationCulinary arts diploma – Lasalle college vancouverOctober 2020 - CurrentLife Launch certificate – Pacific life bible collegeOctober 2019 – June 2020High School diploma – Gladstone secondary schoolSeptember 2014 – June 2019 | | Volunteer Experience or Leadership **Multimedia Team Member - New Life Alliance Church**  January 2016 – Present   * Set up and put away sound systems * Test and operate before and during rehearsal and service   **Leadership Team Member – Kees Taekwondo**  April 2011 – February 2017   * Set up and clean gym * Teach basics of taekwondo * Lead through exercises, stretches and general curriculum | |