Jorge Sora
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**Objective**

To expand my culinary knowledge, and practice in a professional kitchen the skills I have learned in Culinary School.

 **Skills and Qualifications**

* Fluent in English and Spanish
* Able to work under stress and pressure
* Successfully executed the activities required as a line cook in the garde manger station, pasta station, and pizza forno station of an Italian restaurant.
* Assisted servers and managers as a busser to maximize the quality of service provide to customers of a steak house.
* Able to work under pressure and handle problems.

**Education**

* Currently studying at The Art Institute of Vancouver, enrolled in the Culinary Arts diploma program
* Templeton Secondary School *High School Diploma*

**Work Experience**:

* **Trattoria - *Line Cook-*October 2015 – 2017:** Effectively prepared and cooked dishes following the high standard of carefulness and quality.
* Quickly managed to develop skills in choosing, preparing, seasoning and presenting cold foods, such as salads, cold soups, meats and cheeses.
* Well-versed in cleaning work areas, equipment, utensils, dishes, and silverware
* **Nightingale – *Line Cook-2017 August - Present*:** Can successfully cook every dish from the menu and operates every station including Pizza, Grill, Pasta, and Appertizers.

**References available upon request**