

Victor Perez

New Haven, CT 06512

victoraperez71598@gmail.com

+1 2039315650

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Stage Crew

Griffin Hospital - Shelton, CT

January 2022 to Present

Set Up Tents and Signage for the Covid 19 Mobile Vaccine Project.

Sous Chef

Consiglios Italian Restaurant - New Haven, CT

March 2020 to Present

1. Prepares food to specifications before and during operations. 2. Properly measures and portions all food items. Complies with all portion sizes, quality standards, department rules, policies and procedures. 3. Cooks all food to Proper specifications in a timely manner. 4. Utilizes kitchen equipment to prepare food items such as: knives, slicers, whips, pots, pans, warmers, steamers, grills, ovens, etc. 5. Ensures proper food temperatures are maintained and food is stored correctly. 6. Ensures freshness and quality of all menu items. 7. Packages all products to proper specifications. 8. Performs opening, closing and side work duties as instructed and according proper guidelines. 9. Keeps workstation and equipment clean, organized, sanitized, and sufficiently stocked. 10. Follows and upholds all health codes and sanitation regulations. 11. Sets up and operates kitchen equipment. 12. Uses waste control guidelines and records all waste on spoilage sheet. 13. Ability to work varied hours/days, including nights, weekends, and holidays, as needed. 14. Performs other duties assigned.

Line Cook

La Luna Ristorante - Branford, CT

July 2017 to March 2020

Server

56 DINER - Branford, CT

August 2015 to April 2017

Take Food orders, make milkshakes, scoop ice cream, and do side work.

Busboy/Dishwasher

Pine Orchard Yacht and Country Club - Branford, CT

September 2014 to August 2015

Bus tables, Banquet events, Run Food, Wash dishes, and valet parking.

Student Intern

Solar Youth Inc - New Haven, CT

February 2014 to August 2014

Come up with games and lesson plans for the kids in the program.

Education

Associate in Culinary Arts/Baking

Gateway Community College - New Haven, CT

September 2017 to Present

Certificate in Baking and Pastry

Gateway Community College - New Haven, CT

September 2017 to Present

Certificate in International Baking and Pastry

Lincoln Culinary Institute - Shelton, CT

March 2021 to July 2022

Certificate Program in Culinary Arts

Lincoln Culinary Institute - Shelton, CT

March 2017 to May 2018

High school diploma

Metropolitan Business Academy - New Haven, CT

August 2012 to June 2016

Skills

- Culinary Experience (3 years)
- Kitchen Experience
- Food Preparation
- Restaurant Experience (5 years)
- Banquet Experience
- Catering (2 years)
- Food Safety
- Busser
- Cooking
- Serving Experience
- POS
- Time Management
- Food Production
- Kitchen Management Experience
- Labor Cost Analysis
- Menu Planning
- Pricing

- Inventory Control

Languages

- Spanish - Fluent
- English - Fluent

Certifications and Licenses

Culinary Arts

May 2018 to Present

Also Have A Certificate in Baking and Pastry.

TIPS Certified

May 2019 to Present