**MARGARITA PACHECO**

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**SUMMARY**

Reliable, hardworking individual with excellent communication skills and pleasant personality. Can multi-task efficiently and adjust in challenging environments. Can follow instructions and make decisions without supervision. Outstanding interpersonal skills, highly organized, and great attention to detail.

**SKILLS:** Bilingual. Fluent in English/Spanish.

**TRAINING & CERTIFICATIONS**

**Food Industry Training, Brooklyn Workforce Innovations**― *Brooklyn, New York* December 2018

* Three-week full-time training in food production and professional development.
* Hands-on kitchen training including knife skills as well as basic soups, stock, sauces and baking.
* Culinary math, including volume and weight conversions of dry and liquid ingredients.

**EXPERIENCE**

**Tompkins Square Park Senior Center** ― *Brooklyn, New York* 09/2017-2018

*Kitchen Helper*

* Follow strict dietary restrictions to ensure residents received proper meals, including low salt, heart healthy, pureed, etc.
* Serve meals, drinks, desserts and healthy snacks to residents in a timely and professional manner.
* Interact with residents and offered assistance in dining room and other public areas.
* Perform cleaning duties such as sweeping and mopping.
* Wrap sandwiches, handle hot entrees, and desserts to customers specifications.
* Scrub and polish counters, clean glasses and wash dishes.

**Hill Country Chicken** ― *Brooklyn, New York* 10/2015-07/2017

*Cook/Prep*

* Prepped salads and condiments.
* Followed daily menu using frying units and grills.
* Performed routine trash disposal throughout the day.
* Maintained clean and sanitized areas at all times.
* Performed after shift cleaning and preparation duties for the following shift.
* Chicken prepping.

**White Castle** ― *Brooklyn, New York* 03/1996 – 9/2014

*Cook*

* Cook and prep foods in timely and safe productive manner.
* Cleaning duties such as maintaining clean and sanitized cooking grills and frying units.
* Ensured the food was properly handled and stored.
* Provided ultimate customer service to the customers.
* Ensured the area was clean and up to company standards.
* Frequently changed oil in all units to ensure a pure and clean taste of food.

**EDUCATION**

**Eastern District High School** ―*Brooklyn, New York* Diploma06/1986