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Javier Anthony Villalpando

Objective:

To obtain a Culinary position in an establishment where my experience and my culinary skills and education can be utilized.

Skills Summary:

- Self starter that works best in a fast pace environment
- Team player willing to work outside of job description and take on variety of tasks
- Highly self motivated person with a positive attitude
- Bilingual English and Spanish speak fluently

Employment:

Desert Highland Country Club Scottsdale, AZ

November 2010- Present

A.M Sous Chef

July 2016-Present

- Responsible to prepare daily specials, healthy special for the week
- Responsible for the soup rotation and to prepare daily using fresh product
- Ordering bread for banquets and dinner service.
- Ordering produce daily and checking in produce to insure product is correct.
- Portion beef tenderloin, fish and poultry for service
- Overseeing pantry, cafeteria and the sandwich shop are set for lunch service

Sauté Cook

February 2014-2016

- Prep station for dinner service with fresh product.
- Cut proteins and portion for service
- Menu change every six weeks
- Served 25 members to 200 members.
- Participated Desert Highland Chef Gone Wild

Broiler

February 2012- 2014

- Prep station for dinner service with fresh product
- Cook meat, fish and chicken to proper temperature
- Menu change every six weeks

Pantry and Banquets

November 2010-2011

October 2009-August 2010 McMullan Irish Pub Las Vegas, NV

Line Cook, Dishwasher and Prep cook

- Duties: to keep the line clean and my Station Full of product
- Work both Sauté and Fry/Grill when alone on the line
- Help other station when needed

Education:

Diploma, Mesa High School, Mesa, AZ May of 2008

AS Degree Scottsdale Culinary Institute, Scottsdale, AZ October of 2009

References: Available upon request