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|  | **Anthony Banegas** |  |
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## **Objective**

To join a company that offers me a stable and positive atmosphere and inspires me to enhance and therefore to innovate the work culture for the betterment of all parties concerned.

## **Education**

**Oregon Food Handlers Card** – **June 2010**

**Business Administration-December 2009**

Intermericana University of Puerto Rico, San Juan, Puerto Rico

**High School Diploma-June 2004**

Institute of Cumbres Carolina, Puerto Rico

## **Experience**

**Prep Cook/Line Cook –** Shilo Inns Restaurant and Lounge

October 2010- March 2011, Seaside, Oregon

* Prep items needed to stock the line for daily operations.
* Advanced from the prep kitchen to overseeing the pantry and dessert station.
* Monitor equipment maintenance and sanitation of kitchen facilities.
* Slice, grind, and cook meats and vegetables using a full range of cooking methods.
* Cater special events as required.
* Perform miscellaneous job-related duties as assigned.

**Line Cook –** Aguaviva

October 2008- May 2010, San Juan, Puerto Rico

* Designed and directed plate presentation to ensure consistency of product for all sizes of functions
* Perform miscellaneous job-related duties as assigned

**Line Cook/Prep Cook/Dishwasher –** Hacienda Don Jose

November 2007- August 2008 San Juan, Puerto Rico

* Prepared a wide array of seasonal food to the exacting standards of Executive Chef.
* Prepared and cooked meals for guest and staff

**Vegetable Prep –** Portland City Grill

July 2007- October 2007 Portland, OR

* Prepped ingredients and supplies from main kitchen as required for daily operations.
* Cleaned food preparation equipment, work areas, and counters and tables.

Reference available upon request