EDCIL JONAS PENASO
(415) 350-7517
San Francisco, CA
edciljonas15@yahoo.com

Profile

A Culinary Professional with 8 years of experience running high level culinary teams.
Passionate about proficiency and attention to detail.
I am self taught Web Developer and am now seeking for opportunities in tech related to
Software Development where I can showcase and enhance my skills and be
surrounded by like minded individuals to share and learn new skills and ideas.

Tech Stacks

- *HTML & CSS*
- *Bootstrap*
- *JavaScript*
- *React.js*
- *Express*
- *Node.js*
- *SQL*
- *Mongoose*
- *MongoDB*
- *Heroku*
- *Git*
- *Github*

Portfolio

https://jp-react-portfolio.herokuapp.com/

EDUCATION

Complete Web Development Bootcamp 2021 by Dr. Angela Yu
Udemy

Modern HTML & CSS(Including SASS) 2021 by Brad Traversy
Udemy

Degree in Culinary Arts - 2011
MOST Institute Culinary School, Islacare Inc., Davao, Philippines

EXPERIENCE

Flagship Facility Services @ Facebook | San Francisco | California
Jr. Sous Chef | 2019 - Current

Responsibilities:
• Oversee day to day operations and mentoring team members and support their needs.

Flagship Facility Services @ Facebook | San Francisco | California
Line Cook, Lead Line Cook | 2018-2019

Responsibilities:
• Menu plan and execute task given.

Birdsong | San Francisco | California
Chef de Partie, Tournant | 2018

Responsibilities:
• Execute daily changing menu.
• R&D

Gibson | San Francisco, California
Chef de Partie, Tournant | 2017-2018

Responsibilities:
    • Executing recipes in accordance to the Chefs direction. Assist team members during
      operation.

In Situ | San Francisco ,California
Chef de Partie, Commis, Kitchen Runner, Kitchen Server | 2016- 2017

Responsibilities:
• Execute given task and ensure product quality from start to finish.
• Assist guests when needed.

Selland's Market Café | East Sacramento, California
Line Cook | 2014-2016

Responsibilities:
• Execute given task.

Marco Polo Hotel | Davao, Philippines
Apprentice Chef | 2011

Responsibilities:
• Assist different kitchen stations and ensure product quality.
• Completed required internship time.

Certificates:

- ***Complete Web Development Bootcamp 2021***
- ***Modern HTML & CSS(Including SASS) 2021***
- *California Food Handler Card*
- *National Certificate in Commercial Cooking II*
- *Technical Education and Skills Development Authority (TESDA)*
- *Certificate of Training*
  Marco Polo Hotel
- *Certificate of Training in Commercial Cooking II*
  MOST Institute Culinary School, Islacare Inc.