

# KAIKANE LACNO

San Antonio, TX 78258

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Lots of experience in Kitchens and construction. Currently in a Coding Bootcamp looking for job opportunities to use the skills I learned and break into the industry.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Cook**

Alamo Cafe - San Antonio, TX

January 2023 to Present

Read and understand recipes and POS generated tickets. Cleaned and sanitized all parts of the assigned station throughout each shift as required and specified in the daily checklist. Maintained a clean, organized, and safe work area throughout the demands of the service period. Prepared and presented specific menu items according to standardized plating cards and recipes. Communicated food and equipment shortages to supervisors. Dependable, reported to work as scheduled and on time, and followed all policies regarding scheduling and attendance.

### **cook**

STONEWERKS BIG ROCK GRILLE - San Antonio, TX

July 2022 to December 2022

Read and understand recipes and POS generated tickets. Cleaned and sanitized all parts of the assigned station throughout each shift as required and specified in the daily checklist. Maintained a clean, organized, and safe work area throughout the demands of the service period. Prepared and presented specific menu items according to standardized plating cards and recipes. Communicated food and equipment shortages to supervisors. Dependable, reported to work as scheduled and on time, and followed all policies regarding scheduling and attendance.

### **Carpenter/Laborer**

AKA construction/ Buchanan - Kihei, HI

August 2018 to May 2022

Assist supervisors with structural design, planning, layout, and installation. Ability to assess the quality of woodwork and materials. Ability to operate tools, machines, and other equipment. Compliance with local building codes, and health and safety regulations. Ability to stand for prolonged periods, climb, pull, and lift heavy objects. Operated forklift to load/unload materials.

### **Dishwasher/prep/line/cater**

Threes Bar & Grill - Kihei, HI

January 2014 to July 2018

Read and understand recipes and POS generated tickets. Cut foods as specified by standardized recipes. Weigh, measure and prepare foods according to recipe specification. Prepare meats, vegetables, batters,

saucers, and dressings according to station/boat/catering checklists. Cook certain food items according to guest order and recipe. Maintain a clean, organized, and safe work area throughout the demands of the service period. Confirm coolers and Cambros to ensure all food items are packed and ready for transport. Gathered and packed needed service/kitchen equipment for catering. Set up, breakdown and re-pack needed tables and kitchen/service equipment. Re-fueled and maintained company vehicles. Organized and cleaned storage units Attended weekly meetings to discuss recent and upcoming event

### **Pantry cook/pizza cook**

Monkeypod Kitchen by Merriman - Kīhei, HI  
February 2015 to January 2016

Read and understand recipes and POS generated tickets. Cleaned and sanitized all parts of the assigned station throughout each shift as required and specified in the daily checklist. Maintained a clean, organized, and safe work area throughout the demands of the service period. Prepared and presented specific menu items according to standardized plating cards and recipes. Communicated food and equipment shortages to supervisors. Dependable, reported to work as scheduled and on time, and followed all policies regarding scheduling and attendance.

### **dishwasher/cook**

Pacific Whale Foundation - Wailuku, HI  
December 2012 to December 2013

Routinely carried large loads of dishes to the kitchen for washing. Lifted and maneuvered boxes weighing up to 50 pounds. Packaged and labeled products. Followed proper standards for product freshness, food safety, weights and measures, refrigeration and sanitation. Washed and disinfected kitchen area, floors, tables, tools, knives and equipment. Trimmed, rotated, culled and watered produce to maintain freshness and attractiveness. Stocked and maintained cleanliness of the station.

### **Cook**

Alamo Cafe  
January 2023

## Education

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### **High School**

## Skills

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- Heavy Lifting
- Organized
- Dependable
- Catering
- Food safety
- Carpentry
- Culinary experience
- Food preparation
- Kitchen experience

- Meal preparation
- Materials handling
- MongoDB
- Express.js
- Node.js
- JavaScript

## Certifications and Licenses

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### **Food Handler Certification**