

Luis Lagos

Executive chef

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Maintained safety and sanitary. Standard. Management daily operations. Make prep list kichen staff.
Labor cost.food.cost.menu.special .orders

Work Experience

Executive Chef

Clancy's Irish Pub - Richmond, TX

July 2017 to Present

1.

Sous Chef/Kitchen Manager

Dekkers Mesquite Grill - Fulshear, TX

July 2016 to Present

Managed the daily operations. Run the kichen..all rights. Prepared all food special for the weekend..I make different sauce..I followed executive chef..list order..

Sous chef

Harvest Natural Market

June 2015 to May 2016

Provided courteous and informative customer service in an open kitchen format.

- Trained, and supervised kitchen staff.
- Maintained Safety and sanitary standards.
- Oversees and coordinates work of cooks and other kitchen employees engaged in preparing meals to ensure adherence to recipes and quality standards.
- Maintained Safety and sanitary standards.

Kitchen Manager

Live Oak Grill

August 2011 to June 2015

Managed the daily operation of the kitchen.

- Prepared daily production list and ensured the recipes and portions servings in an accurate way.
- Monitored and oversee kitchen labor and food cost and budgetary requirements.
- Ensured that the kitchen, dish and food storage area is maintained in a clean and organized manner.
- Verified all recipes, food preparations, and presentations

meet the quality and specifications of resident dietary requirements.

- Received and examined food items and supplies to ensure quality and quantity requirements.

Kitchen Manager

Harvest Organic Grill

May 2013 to May 2015

Ensure that quality culinary dishes are served on schedule and to see that any problems that arise are rectified.

- Monitor and check guest satisfaction
- Order supplies and report to the head of the establishment.
- Minimize waste and maximize thorough usage of food through careful ordering, proper and well-organized storage.
- Ensure proper safety and sanitation in the kitchen.

Main Line Cook

Ruggles Green

February 2009 to July 2011

Prepared all food items in a hygienic and timely manner

- Upheld the stocking of the items throughout the shift
- Prepared items for broiling, grilling, frying, sautéing, or other cooking methods by portioning, battering, breading, seasoning and or marinating.
- Reorganized cooking procedures - shortened processing time by 20%.

Education

None

Skills

Cuisine