Alexis albarran lopez

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787-234-0250

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**~Sous chef~**

Exceptionally innovative Sous Chef with more than nine years’ experience in operation for restaurant preparing a wide variety of unique appetizers, soups, entrées, sauces, and desserts. Proficient in numerous cooking techniques. Proven leadership skills, focused on quality, presentation, and safety.

Creative Menu Development

Specialty Cuisine and Presentation

Purchasing and Inventory Control

Special Event Planing

Food and Kitchen Safety

**Experience**

**Lola Eclectic Cuisine**

**Sous Chef**

**2010 to November to 2018**

Cook

Monitor the Line of Work

Prepare Food Inventory

Check the Quality of the Dishes

**Education and certification**

**Associate Degree in Culinary Arts**

**Interamerican University of Puerto Rico - Graduate 2010**

**Associate Degree in Commercial Pastry & Bakery**

**Interamerican University of Puerto Rico - Graduate 2011**

**Food safety certificate (Current ) April 2018 to April 2023**