**Angel Lescano**

**Elizabeth, NJ 07202**

[**lmigelini79@gmail.com**](mailto:lmigelini79@gmail.com)

**516-943-0487**

Professional Chef/Sous Chef with 20+ years and experience in large-scale of

the food industry. Capable of managing dining services, as well as motivating staff to perform to the best of

their abilities. Consistently creating new recipes and menus and helping the restaurant to stay and be successful.

I am also a respectable, reliable, hard worker, and Bilingual (Spanish). Relocated to New Jersey.

# Work Experience

## Chef

PJ HARPERS/IRISH/AMERICAN CUISINE - Valley Stream, NY 2010 to 2018

11580

* Preparation of Irish/American-International food
* Oversaw food preparation and production/Ordering and inventory

## Sous Chef

BLT STEAK/FRENCH-AMERICAN STEAKHOUSE - New York, NY 2008 to 2010

10022

* Supervising kitchen staff/Ordering with providers

**Lead Cook/Sous Chef TAO** ASIAN FUSION CUISINE - New York, NY 2006 to 2008

10022

* Expeditor, worked saute and grill stations

## Lead/Sous Chef

FRENCH CUISINE - New York, NY 2004 to 2006

10022

* Ordering/inventory
* Managed daily kitchen operations

## Chef

SERAFINAS RESTAURANT - New York, NY 2001 to 2004

Expeditor

* Preparation of homemade Italian food
* Worked pasta, grill and saute stations

BR. GUEST RESTAURANTS 1995 to 2001

FOOS, DOS CAMINOS, ISABELLAS, OCEAN GRILL, OWNED BY STEVE HANSON WHOM I STARTED WITH AT HIS FIRST RESTAURANT "THE COCONUT GRILL"

**Education**

**New York Restaurant School**

**Richmond Hill High School - New York, NY**

**Skills**

**chef, kitchen, team player**

**Certifications/Licenses**

**ServSafe**