

ERIC CORDOBA

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SUMMARY

Driven by creativity and leadership, I honed my skills at The Ritz-Carlton, Naples, leading teams to exceed culinary expectations with attention to detail and innovative dishes. My bilingual ability and problem-solving prowess ensured operational excellence, making me a standout in high-pressure environments.

SKILLS

- **Leadership and team collaboration**
- **Problem Solving and Analytical Thinking**
- **Attention to detail**
- **Time Management and Organization**
- **Creative and innovative**

EXPERIENCE

CHEF DE PARTIE | 03/2021 to Current
The Ritz-Carlton, Naples - Naples, FL

- For over three years at The Ritz-Carlton, I excelled as a dedicated and meticulous professional in a high-volume, fast-paced kitchen environment. Leading a team, I ensured consistent quality and timely delivery of intricate dishes, meeting the high standards expected by Ritz-Carlton guests. My strong eye for detail allowed me to uphold excellence in every plate, while my organizational skills streamlined kitchen workflows, enhancing efficiency. I brought creativity to each dish, innovating within a structured setting, to deliver memorable dining experiences. These qualities made me a reliable and successful team leader, consistently achieving and surpassing goals.

LINE COOK/LEAD KITCHEN MANAGER | 05/2019 to 02/2021
The Pearl - Naples, FL

- As a lead kitchen manager at The Pearl, my second role in this position, I effectively guided the team, maintained high standards, and optimized workflows. My leadership and experience ensured smooth operations, quality consistency, and a positive kitchen environment.

EDUCATION AND TRAINING

Naples High School - Naples, FL
High School Diploma
05/2005

University of Central Florida - Orlando, FL
Some College (No Degree)
Full-Stack Development

ACTIVITIES AND HONORS

- Audio Recording
- Audio Engineering
- Computer Engineering