

Zain Gova

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Skills

Back-end

- Express.js
- ApolloServer
- GraphQL

Front-end

- React.js
- Handlebars JS

Databases

- Express.js
 - ApolloServer
 - GraphQL
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Work Experience (most relevant)

Line Cook, Jr. Sous Chef

Fishbone by the Lake - Stouffville, ON

June 2014 to August 2021

- seasonal restaurant, only open for 4 months each year **
- Worked on the sauté station in a fast-paced and high-volume restaurant
- Called the board, while staying organized and maintaining a high standard of food across all stations
- Would receive and process deliveries to the restaurant
- Would effectively assemble dishes accordingly to menu descriptions and ticket details
- Delegated staff and managed the kitchen when the chef was not present
- Was responsible for maintaining par levels in line fridges as well as ensuring the required prep was done before service
- Always maintained a clean and sanitary work area
- Served an average of 400-500 people a day

Line Cook

Leña Restaurante - Toronto, ON

January 2020 to March 2020

- Worked on the fish station during Winterlicious 2020 and then as Entremetier at a busy 4-story restaurant in Toronto
- Reviewed and managed station-inventory and par-levels before and after each service
- Would receive and process deliveries to the restaurant
- Was responsible for all line prep on a day-to-day basis
- Always maintained a clean and sanitary work area
- Served an average of 200 - 300 people during dinner service

Line Cook, Junior Sous Chef, Sous Chef

Piano Piano the Restaurant - Toronto, ON

October 2021 to October 2022 (got promoted to another restaurant within the company)

- Worked on the grill and fish stations from October 2021 - December 2021: was promoted to Junior Sous Chef in December and then Sous Chef in February 2022
- ** Line Cook section **
- Reviewed and managed station-inventory and par-levels before and after each service
- Would receive and process deliveries to the restaurant
- Was responsible for all line prep on a day-to-day basis
- Always maintained a clean and sanitary work area
- Served an average of 400-500 people a day
- **Junior Sous Chef and Sous Chef section**
- Assisted executive chef in kitchen operations, food and stock ordering, and kitchen supervision.
- Co-managed busy kitchen of over 25 line cooks, fry cooks, pastry chefs, grillers, and prep cooks.
- Acted as liaison between executive chef and back-of-house employees.
- Helped plan and coordinate large buyout-events of anywhere between 100-250 guests

Chef de Cuisine

Piccolo Piano Pizzeria - Toronto, ON

October 2022 to February 2023

- Responsible for creating the structure and standards for Piccolo Piano Pizzeria. Ordering, inventory par levels, recipe costing, developing yearly budget for hourly labor and overseeing capital expenditures
- Worked with the executive chef on menu development
- During my short time as head chef, brought this restaurants ratings on Google and Resy to the highest-in-the-company (out of 5 restaurants)
- Specialized in wood-fired pizza and fresh pasta
- Worked with a small team of myself and 2 cooks to serve between 50-100 people a night, and executed over 30 private events with unique and customized menus