



Eddy Wilson

PIZZA MAKER

Profile

Practiced Pizza Maker with a broad experience of preparation, baking, and garnishing. Extensive knowledge of specialized cooking techniques and HACCP standards. Competent when using sharp knives, hot plates, and utensils. Experienced at reading and following recipes. Able to work under pressure to handle and complete large pizza orders.

Employment History

Pizza Maker, Mustafa's Calzone, Jishu

JANUARY 2018 – NOVEMBER 2020

Achieved a 92% average for a master's course on Italian Cuisine and Oenology – Level I and II.

- Maintain optimal sanitation and safety standards in the work area at all times.
- Ensure that the working area and cooking surfaces are clean before working.
- Operate all large volume pieces of cooking equipment such as deep fryers and grills.
- Always evaluate all quantity requirements and ensure a standard level and quantity are served.
- Work closely with customers, taking food and drink orders, and ensuring appropriate payments from all customers.
- Manage food order slips and then administer necessary verbal instructions and perform necessary cooking procedures.
- Prepare raw materials required for cooking. This includes chopping vegetables and preparing the dough.
- Ensure the exact measurement of ingredients and food items.
- Prepare packaged food items and keep the packages that need to stay warm as such.
- Double-check orders and ensure correct numbers per customer.
- Opening and closing the shop on Monday-Wednesday.
- Making pizzas.
- Taking phone orders and placing product orders over the phone. Overseeing deliveries.
- Responsible for completing food preparation lists.
- Measure and weigh flour and other ingredients to prepare doughs and batters using scales and measuring containers.
- Set up the register
- Place baking items into hot ovens.

Junior Pizza Maker, Romans Pizza, Oklahoma City

JANUARY 2015 – DECEMBER 2017

Implemented monthly colorful promotional flyers, which increased sales by 35%.

- Clean dishes effectively.
- Set oven temperatures and put items in for baking.
- Adapt ingredient quantities accordingly.
- Develop new pizza recipes based on customer favorites and requests.
- Responsible for keeping a clean working space throughout your shift.
- Prepare sauces, doughs, and other ingredients.

Details

1515 Pacific Ave
Los Angeles, CA 90291
United States
(541) 754-3010
email@email.com

DRIVING LICENSE

Full

PLACE OF BIRTH

San Antonio

Links

[Instagram](#)

[Twitter](#)

Skills

Food Safety & Sanitation

Sanitation Strategies

Decoration Template Design

Food Safety Certification

Food Service Management

International Cooking Trends

Basic Butcher Techniques

Languages

English

French

German

Hobbies

Cycling, Triathlon, Running

- Ensure that all raw materials meet the required standards. Prepare specific breads and pizza per customer requests.
- Add toppings per order slip.
- Organize your working area to maximize efficiency and to work timeously.
- Wipe counters down using bleach and cleaning cloths.
- Clean food preparation equipment and working areas when you are finished.

Education

ServSafe Certified, American Food and Beverage Association, Online

NOVEMBER 2020 – NOVEMBER 2020

Bachelors in Food Engineering, Universitat Politècnica de Catalunya, Barcelona

JANUARY 2016 – JANUARY 2019

- 3.8 GPA

Certified Pizza Chef , Real Neapolitan Pizza Association , Miami

JANUARY 2015 – JUNE 2015

First Aid/CPR Diploma, Red Cross Academy, Online

JANUARY 2015 – FEBRUARY 2015

Certified Personal Chef, United States Personal Chef Association, Online

JANUARY 2013 – AUGUST 2014

Pizza Chef School, Associazione Verace Pizza Napoletana, (AVPN) , Milan

JANUARY 2012 – DECEMBER 2012

- Course Structure - 9 DAYS/60 HOURS, divided into 40 hours of Laboratory-School, 14 hours of Theory, 6 hours of Professional stage at AVPN pizzerias.