Eddy Wilson, Pizza Maker

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

Place of birth

San Antonio

Driving license

Full

LINKS

Instagram, Twitter

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

Jan 2018 — Nov 2020

Pizza Maker, Mustafa's Calzone

Jishu

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.

Jan 2015 — Dec 2017

Junior Pizza Maker, Romans Pizza

Oklahoma City

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.
- 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				
Nov 2020 — Nov 2020	ServSafe Certified, American Food and Beverage Association			Online
Jan 2016 — Jan 2019	Bachelors in Food Engineering, Universitat Politècnica de Catalunya • 3.8 GPA			Barcelona
Jan 2015 — Jun 2015	Certified Pizza Chef , Real Neapolitan Pizza Association			Miami
Jan 2015 — Feb 2015	irst Aid/CPR Diploma, Red Cross Academy			Online
Jan 2013 — Aug 2014	Certified Personal Chef, United States Personal Chef Association			Online
Jan 2012 — Dec 2012	Pizza Chef School, Associazione Verace Pizza Napoletana, AVPN) • Course Structure - 9 DAYS/60 HOURS, divided into 40 hours of Laboratory-School, 14 hours of The 6 hours of Professional stage at AVPN pizzerias.			Milan 4 hours of Theory
SKILLS	Food Safety & Sanitation	Expert	Food Service Management	Expert
	Sanitation Strategies	Expert	International Cooking Trends	Expert
	Decoration Template Design	Expert	Basic Butcher Techniques	Expert
	Food Safety Certification	Expert		
LANGUAGES	English	Native speaker	German	Native speaker
	French	Highly proficient		
HOBBIES	Cycling, Triathlon, Running			