

LESLIE REYES

SKILLS

Food Preparation Food Safety Culinary
Experience Serving Restaurant Experience
Guest Service Organizational Skill
Host/Hostess Team player

EXPERIENCE

**Grill Cook/Team Member | Queen City
University Catering Team | January 2023-
Currently**

Cleans and washes cafeteria equipment, dishes, pans, tables and carts. Maintains food service facilities, equipment and utensils in a clean and sanitary condition. Maintains and completes required forms and records accurately, as assigned by supervisor.

**Shift Leader/Team Member | Soul Miners |
October 2023-Januray 2024**

Guiding the team to make sure that every day will run successfully. Monitor workflow and handle customers and give tasks to coworkers. Overseeing closing producers and making sure that inventory is managed

**Team Member/Prep Cook | Plant Joy |
August 2023-October 2023**

Prep food that follows the recipes that was provide and manage clean of the kitchen and collaborating with the kitchen team

**Prep Cook/ Garde Manger | Fiction Kitchen |
May 2023-August 2023**

Responsible for preparing cold foods like salad, cold cuts, pates, and appetizers.

EDUCATION

Highschool Degree | 2018-2022 |
Smithfield-Selma Highschool

Culinary Art associate degree |
2022-24 | Johnson & Wales
University



**LANGUAGES
SPANISH**

ENGLISH

Performing meal-prep activities, monitoring food plating and temperature, maintaining cleanliness, and managing stock inventory in the pantry.

**Server | Buffalo Wild Wing | January 2023-
May 2023**

Helps with food and beverages in a positive and friendly manner. Provides information to help food and beverage selections. Presents ordered choices in a prompt and efficient manner. Maintains dining ambiance with an enthusiastic attitude.