

Rachelle Rodriguez

rachelle_rdz@hotmail.com
2108450518

Hard-working and quick-learning young woman seeking new opportunities for stability and growth.

Authorized to work in the US for any employer

Work Experience

Sous Chef

Xanterra Travel Collection - Glacier National Park-Babb, MT
July 2024 to Present

- Oversee all food production for daily guest services for breakfast, lunch and dinner.
- Provide structure and guidance to all cooks and staff in the kitchen.
- Oversee food and product order inputs and shipments received.
- Maintain general knowledge of all menu items and ingredients.
- Maintain relationship with FOH manager.
- Ensure dishes sent out during service are done so correctly by working expo station daily.

Bread Baker

Pullman Market-San Antonio, TX
April 2024 to July 2024

- Fulfill all sourdough mixing, shaping, proofs, and bakes for the daily orders.
- Maintain knowledge of all baked goods sold in bake shop.
- Assist customers at the counter with all orders and requests.
- Maintain general knowledge of house-made pasta and tortilla stations.

Sous Chef

Full Goods Diner/Kineapple/Paperboy-San Antonio, TX
August 2021 to February 2024

(I began my work with the company as a line cook at Paperboy in Austin, then moved to San Antonio to be the GM/kitchen manager of Kineapple, a short-lived smoothie/health food stall, and then finally moved on to another restaurant in the group- Full Goods Diner- to be the sous chef.)

Oversee training and management of all BOH staff.

Monthly inventory.

Daily assessment of prep, deep clean, production.

Place daily orders with vendors as needed.

Maintain cleanliness and organization as per health code standards.

Assist in menu updates and specials.

Provide coaching to all staff.

Maintain knowledge of entire food menu and ingredient list.

Participate in monthly Profit and Loss meetings with management team.

Patient Transporter

Ascension-Austin, TX

January 2020 to August 2021

Maintain cleanliness of surgical floor.

Ensure operating rooms are well-stocked with hygienic supplies.

Transport patients to/from rooms and in/out of hospital as needed.

Assist with patient preparation for procedure as needed.

Adhere to all HIPAA and OSHA rules and regulations.

Maintain good standing with BLS certification.

Pastry Assistant

Odd Duck-Austin, TX

November 2018 to January 2020

Assist the pastry chef on all pastry production in house including: ice cream, cake, daily cookie, pies, etc. Work on the cold station during brunch service. Assist in taking in produce and pantry orders. Help keep kitchen area clean and organized. Maintain familiarity with dessert menu and components. Adhere to all health code and conducts.

Line Cook

Uchi-Austin, TX

February 2018 to November 2018

Work in an extremely fast paced and high volume kitchen. Skillfully cook and prepare food items on various stations, including yakitori grill, sauté, and pantry.

Sous Chef

Hot Joy-San Antonio, TX

August 2016 to February 2018

Enforce guidelines and standards amongst all restaurant employees in accordance with Executive Chef's standards. Assist pastry chef as needed with production. Maintain knowledge and know-how and all menu items, including pastry, and be able to skillfully work all stations and jobs in kitchen including dish, prep, expo, pastry, wok, fry, grill, noodle, and sauté. Hire and terminate employees as needed. Train all new employees. Attend weekly finance meetings and meet with chef and owners to discuss new events/ideas, etc. Take weekly inventory of over \$10k of product. Place all product orders. Maintain friendliness with product purveyors. Stay up to date on food trends.

Education

Associate's degree in Associates of science

San Antonio College - San Antonio, TX

December 2021 to Present

Trade school in Baking & pastry arts

Texas culinary academy - Austin, TX

August 2008 to June 2009

High school

Eagle Pass High School - Eagle Pass, TX

August 2004 to June 2008

Skills

- Typing
- Customer Service
- Hospitality
- Inventory Control
- Hiring
- Management
- Training
- Word
- HIPAA
- Hospital Experience
- Food Safety
- English
- French
- Culinary Experience
- Food Preparation
- Kitchen Management Experience
- Culinary experience
- Time management
- Kitchen management
- Restaurant management
- Cooking
- Communication skills
- Profit & loss
- Customer service
- Training & development
- Grocery store
- Leadership
- Hospitality
- Computer skills
- Kitchen experience

- Analysis skills
- Catering
- Bilingual
- Menu planning
- Budgeting
- Hospital experience
- Microsoft Office
- POS
- Sanitation
- Purchasing
- Microsoft Word
- Restaurant experience
- Hospitality management
- Management
- Supervising experience
- Food production
- Pizza experience
- Spanish
- Pricing
- English
- Fine dining experience
- Team management
- Baking
- Food industry
- Food management
- Food safety
- Pastry experience

Certifications and Licenses

Food Manager Certification

January 2022 to January 2027

ServSafe