

Eddy Wilson

Pizza Maker



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PLACE OF BIRTH San Antonio

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DRIVING LICENSE Full

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

[JISHU](#)

Pizza Maker

Mustafa's Calzone

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

OKLAHOMA CITY

Junior Pizza Maker

Romans Pizza

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

ONLINE

American Food and Beverage Association

ServSafe Certified

Jan 2016 – Jan 2019

BARCELONA

Universitat Politècnica de Catalunya

Bachelors in Food Engineering

- 3.8 GPA

Jan 2015 – Jun 2015

MIAMI

Real Neapolitan Pizza Association

Certified Pizza Chef

Jan 2015 – Feb 2015

ONLINE

Red Cross Academy

irst Aid/CPR Diploma

Jan 2013 – Aug 2014

ONLINE

United States Personal Chef Association

Certified Personal Chef

Jan 2012 – Dec 2012

MILAN

Associazione Verace Pizza Napoletana, (AVPN)

Pizza Chef School

- 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.

Skills

Food Safety & Sanitation	● ● ● ● ●	Food Service Management	● ● ● ● ●
Sanitation Strategies	● ● ● ● ●	International Cooking Trends	● ● ● ● ●
Decoration Template Design	● ● ● ● ●	Basic Butcher Techniques	● ● ● ● ●
Food Safety Certification	● ● ● ● ●		

Languages

English	● ● ● ● ●	German	● ● ● ● ●
French	● ● ● ● ●		

Hobbies

Cycling, Triathlon, Running