



MELISA SEPULVEDA

(973) 873-4103 – MS@rosemarytax.com
55 NE 5th Street Apt. 4613 Miami, FL 33132

OBJECTIVE

A highly efficient and motivated individual with certified experience in multiple fields ranging from prep station, line cook and main grill/flattop. Team player always striving for company and individual growth and success.

EXPERIENCE

Line Cook, Casa Tua

Jun 2021 – Dec 2021

- In charge of cold stations including paninis, cheeseboards and raw foods
- Responsible for prepping multilevel catering events
- Practice of "Mise En Place" and running service as main line cook

Line Cook, El Tango Argentina Grill

Aug 2020 – May 2021

- In charge of cold stations including deli, cheeseboards and appetizers
- Knowledge of kitchen equipment including deep fryers, grills, industrial mixers and large gas ranges
- Practice of "Mise En Place" and running service as main line cook

Cook, Hoteles & Casinos Del Rio

May 2018 – Feb 2020

- Preparation of classic and gourmet pasta from scratch
- Serve a la carte menu as well as confectionary bar menu
- Responsible for prepping multilevel catering events

EDUCATION

CENS 12 High School – Rio Negro, Argentina

Dec 2018

SKILLS

- Very ambitious, motivated and goal-driven
- Specifically trained for classic and gourmet pasta
- Food Handlers Certification – Miami, Florida 2024
- CPR/AED Certification – Miami, Florida 2023

References Upon Request