| Adelfino Arcadio | 7152 Fair Oaks Avenue  Dallas, Texas 75231  **(241) 505 3521**  **adolfinoarcadio80@gmail.com** |
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| EXPERIENCESoinc, 8620 Spring Valley Road — *Cook*June 2002 - March 2003 Being a cook at Sonic required me to learn to cooking different types of hamburgers and french fries. My Cocina, 7215 Skillman Street — *Dishwasher and Cook*February 2003 - March 2008 Mainly worked as a cook which required me to adapt to a fast kitchen environment. Mainly worked with various types of meat and learned different types of Mexican food. Red Lobster, 3906 Towne Crossing Blvd — *Dishwasher and Cook*March 2003 - November 2017 Working at Red Lobster I was mainly a cook that worked with various types of fish and crustaceans. This is where I also learned various ways to cook pasta and prepare salads. Eatzi’s, 5600 W Lovers Ln #136 — *Dishwasher, Preparer, and Cook* May 2013 - August 2016 I was mainly a cook and preparer at Eatzi’s and it required me to cook mainly chicken and fish. This is where I started to learn about sushi. Blue Sushi Sake Grill, 7859 Walnut Hill Ln STE 180 — *Sushi Chef*October 2017 - February 2020 As a sushi chef, I was required to learn to clean fish and learn how to make sushi rolls. Oishi, 2525 Wycliff Ave #110 — *Sushi Chef*January 2020 - January 2022 A sushi chef at Oishi is required to clean various types of fish and have an understanding of how to make rolls, nigiri, and sashimis. Anchor Sushi Bar, 6025 Royal Ln, Dallas — *Sushi Chef*April 2020 - February 2024 Anchor Sushi Bar requires sushi chefs to engage with customers as well as to know how to make sushi rolls and nigiri. | LANGUAGES Fluent in Spanish  Some English |