

Contact

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(LinkedIn)

Top Skills

Menu Development
Management Purchasing & Product ID
Supplies & Inventory

Languages

English (Native or Bilingual)

Certifications

Certified Food Safety Manager

Honors-Awards

Dean's Honor Roll
The National Society of Collegiate Scholars
Dean's Honor Roll
Dean's Honor Roll
Dean's Honor Roll

Juliet Guzman

AB Special with Lifeboatman, RFPNW, Basic Fire Fighting, and VPDS.

San Diego

Summary

Professional with exceptional academic record; demonstrated ability to work well with others; strong leadership skills; self-disciplined; superb organizational skills; hard working; excellent time management skills; active and enthusiastic about contributing to the industry.

Experience

CIANBRO

Deckhand

July 2020 - Present (2 months)

Kittery, Maine, United States

Load assorted pieces of equipment, supplies, and materials. Throw and tie lines, hook up anchors, assist with the docking of the vessel. Wear all forms of personal protective equipment (PPE) and take actions to avoid potential hazards and obstructions. Provide assistance in maritime rescue operations. Coordinate machine actions with other activities, positioning or moving loads in response to hand or audio signals. Monitor/report the condition and performance of the equipment. Other duties as required.

Stabbert Offshore LLC

Offshore Able Seaman

December 2018 - July 2020 (1 year 8 months)

Offshore

Load assorted pieces of equipment, supplies, and materials. Throw and tie lines, hook up anchors, assist with the docking of the vessel. Wear all forms of personal protective equipment (PPE) and take actions to avoid potential hazards and obstructions. Provide assistance in maritime rescue operations. Coordinate machine actions with other activities, positioning or moving loads in response to hand or audio signals. Monitor/report the condition and performance of the equipment. Other duties as required. Such as: chipping, grinding, needle gunning, and painting, and weekly/monthly preventative maintenance and inspections. Participates in

weekly/monthly drills.

University of Washington - School of Oceanography
Offshore Ordinary Seaman (temp)
August 2018 - December 2018 (5 months)
offshore

Maintaining a clean and organized vessel. Helped on deck with weekly/monthly preventative maintenance and inspections. Participants in weekly/monthly drills.

Pacific Trade Insurance Agency
CSR
January 2018 - July 2018 (7 months)
Greater San Diego Area

Resolve customer needs via phone, email, or mail. Greet customers warmly and ascertain problem or reason for calling. Renew, upgrade, or cancel accounts: General Liability, Workers Compensation, Excess/Umbrella Liability, Pollution Liability, CA Contractor License Bonds, Inland Marine, and Commercial Automobile, etc.

OB Garden Cafe
Kitchen Manager - consultant
May 2017 - December 2017 (8 months)
San Diego, California

Managed the kitchen staff, scheduling, training, inventory, ordering, and menu development. Prepare all major food items with techniques including, but not limited to: knife skills, steam/boil, sauté, roast, fry, braise/stew, grill, and bake. Maintain temperature control of all food items produced. Ensure the proper handling/storage of all food items in accordance with healthcare standards and sanitation/health regulations.

Homewood Suites by Hilton
Maintenance Engineer
February 2016 - April 2017 (1 year 3 months)
San Diego

Maintain the building and equipment, along with providing quality customer service to guests.

Company Pub & Kitchen
Executive Chef
July 2015 - February 2016 (8 months)

Poway, CA

Managed the kitchen staff, scheduling, training, inventory, ordering, and menu development. Prepare all major food items with techniques including, but not limited to: knife skills, steam/boil, sauté, roast, fry, braise/stew, grill, and bake. Maintain temperature control of all food items produced. Ensure the proper handling/storage of all food items in accordance with healthcare standards and sanitation/health regulations.

Spencer Ogden

Offshore Ordinary Seaman (temp)

March 2015 - June 2015 (4 months)

San Diego, California

Load assorted pieces of equipment, supplies, and materials. Wear all forms of personal protective equipment (PPE) and take actions to avoid potential hazards and obstructions. Provide assistance in maritime rescue operations. Coordinate machine actions with other activities, positioning or moving loads in response to hand or audio signals. Monitor/report the condition and performance of the equipment. Other duties as required. Such as: chipping, grinding, needle gunning, and painting, and weekly/monthly preventative maintenance and inspections. Participates in weekly/monthly drills.

Helix Energy Solutions Group

Offshore Ordinary Seaman

April 2013 - February 2015 (1 year 11 months)

Houston, Texas Area

Load assorted pieces of equipment, supplies, and materials. Wear all forms of personal protective equipment (PPE) and take actions to avoid potential hazards and obstructions. Provide assistance in maritime rescue operations. Coordinate machine actions with other activities, positioning or moving loads in response to hand or audio signals. Monitor/report the condition and performance of the equipment. Other duties as required. Such as: chipping, grinding, needle gunning, and painting, scaffolding, and weekly/monthly preventative maintenance and inspections. Participates in weekly/monthly drills.

West 4th & Jane, LLC

Executive Sous Chef

October 2012 - April 2013 (7 months)

Santa Monica, CA

Managed the kitchen staff, scheduling, training, inventory, ordering, and menu development. Prepare all major food items with techniques including, but not limited to: knife skills, steam/boil, sauté, roast, fry, braise/stew, grill, and bake. Maintain temperature control of all food items produced. Ensure the proper handling/storage of all food items in accordance with healthcare standards and sanitation/health regulations. Some catering events.

Sodexo

Line Cook

March 2012 - May 2012 (3 months)

Houston Zoo

Prepare all major food items with techniques including, but not limited to: knife skills, steam/boil, sauté, roast, fry, braise/stew, grill, and bake. Maintain temperature control charts of all food items produced. Ensure the proper handling/storage of all food items in accordance with healthcare standards and sanitation/health regulations. Some catering events.

Sorrel Urban Bistro

Baker/Line Cook

June 2011 - May 2012 (1 year)

Houston, Texas Area

Daily making fresh table herb-bread, burger buns, brioche, and completing any other tasks given by the Pastry Chef and/or Executive Chef, while maintaining a clean and organized work station; helping out with orders, inventory, and organizing cooler and dry storage; preparing menu(s) for daily menu and/or catering menu. Started as a dishwasher. Often helping on the line for hot service.

IKEA Group

Cook/Server

July 2008 - January 2009 (7 months)

Planned meals by analyzing recipes and retrieving ingredients and prepared ingredients by following recipes. Handled preparation and oversaw staff in slicing, cutting, chopping, mincing, stirring, whipping, and mixing ingredients; and, added seasonings and verified taste of food. Completed meal preparation by grilling, sautéing, roasting, frying, and broiling ingredients; verified doneness and taste; assembled and refrigerated cold ingredients. Presented meals by placing and arranging hot and cold elements using plates, dishes or bowls. Completed daily production sheets for hot and cold food production. Trained cold prep and server coworkers in proper food production and serving

techniques. Controlled costs by adhering to recipes; followed preparation standards and in accordance to daily production sheets. Checked for taste, consistency and attractive plate presentation. Coordinated the planning production and execution of catered events. Ensured the highest standards in sanitary kitchen procedures, food preparation and storage are maintained by adhering to state and local sanitation requirements and codes. Kept equipment operating by following operating instructions; troubleshooting breakdowns; performing preventive and cleaning maintenance. Adhere to HACCP standards by insuring proper temperatures and conditions of delivery vehicles and food products upon delivery and documenting findings in a control log.

Freelance Personal Assistant

Personal Assistant

May 2006 - January 2008 (1 year 9 months)

Greater San Diego Area

Driving the Doctor to do his errands and/or doing his errands for him, etc.

Driving the Nanny to do her errands.

Driving the nine-year old daughter to her soccer practices and/or games; to her piano lessons; to her doctor appointments; and to and from school.

BP [ARCO AM PM]

Assistant Site Manager

April 2007 - October 2007 (7 months)

Assisted site manager with daily and monthly task and paperwork, inventory, order supplies, MPF & Performance Board, 10k Compliance, Sales, etc.

SeaWorld

Assistant Team Lead

May 2003 - April 2006 (3 years)

Responsible for employees, scheduled shifts, made sure that all tasks are done correctly; guided staff careers in the right direction; provided information and rules to employees and/or guests; handEscan; trained new hire employees; and responsible for supervising the area. Started as Hostess in Admission/Guest Relation area and also was a Security Officer.

Nordstrom

Stock Tech

August 2005 - March 2006 (8 months)

Assist in maintaining clean and organized selling floors and stockrooms

Complete all inventory processes accurately
Ensure merchandise is properly checked in
Properly organize and restock merchandise fixtures
Ensure all merchandise is accurately ticketed as needed
Assist department with inventory control initiatives

Education

Houston Community College

Hotel and Restaurant Management · (2012 - 2012)

The International Culinary School at the Art Institute of Houston

Food & Beverage Management · (2011 - 2011)

The International Culinary School at the Art Institute of Las Vegas

Food & Beverage Management · (2010 - 2011)

The International Culinary School at the Art Institute of California

Associate of Science, Culinary Arts · (2008 - 2010)