



Town Advisory Board (TAB)/ Citizens Advisory Council (CAC) Application

Name of the TAB/CAC Applying for: Winchester

TABs and CACs were created to assist the Board of County Commissioners in an advisory capacity with the decision-making process in the governance of the unincorporated towns and areas of Clark County. There are 8 TABs and 6 CACs that are appointed by the County Commission and 5 TABs that are elected. Each TAB or CAC consists of area residents that serve without compensation for two-year terms and attend regularly scheduled public meetings throughout the year.

Full Name: Cristhian barneond Phone Number: [REDACTED]

Email Address: [REDACTED]

Home Address: 1924 vegas valley dr
Las vegas, NV 89169

Mailing Address: 1924 vegas valley dr
Las vegas, NV 89169

Employer: Caesar Entertainment Occupation: Cook

Note: This document and accompanying materials become public record once received by Clark County.

- To be eligible to serve, you must be both a qualified elector (eligible to vote) and a resident of the unincorporated town or area encompassed by the TAB or CAC. Before you continue, please indicate if you meet the eligibility requirements: Yes No
- Meeting days, times, and frequency vary from one TAB/CAC to another. The schedules are listed here: https://www.clarkcountynv.gov/government/departments/administrative_services/town_liaison_services/tab_cac_information.php
If appointed, will you be able to attend meetings on a regular basis? Yes No
- Have you attended a Planning Commission or County Commission meeting? Yes No
- Have you attached the REQUIRED resume or letter of interest? Yes No



For the following questions, please feel free to attach additional pages as necessary.

Have you attended a TAB or CAC meeting in Clark County? Yes No

If so, which one and what was your experience?

Winchester TAB Meeting for August 27, 2024

We approve the planning and expansion of a museum on planet 13, i like seeing growth in my community

Please list any boards or committees that you currently serve on:

N/a

Why are you interested in becoming a member of your TAB or CAC?

To serve my community, so we can grow and create job opportunities for everyone

I verify by my signature below that all statements made on this application, as well as attached information, are true and complete to the best of my knowledge. I understand that an electronic signature has the same weight and effect as a handwritten signature. I understand than an incomplete application or any modifications to this application will not be accepted or considered.


Cris Van Barneond (Sep 20, 2024 10:25 PDT)

Sep 20, 2024

Signature

Date

You can submit your application and resume/letter of interest by fax to 702-455-3558, by email to AdministrativeServices@ClarkCountyNV.gov or by mail to: Clark County Administrative Services
Attn: Agenda Coordinator
500 S. Grand Central Pkwy, 6th Floor
Las Vegas, NV 89155

CRISTHIAN BARNEOND

RELEVANT WORK EXPERIENCE

Volunteer

March 2023 - Current

Culinary Union, Grievance Department

- Communicated regularly with Culinary Union members, providing updates on the progress of their grievances and offering guidance as a dedicated shop steward. Listened to their questions and concerns, providing support, and educating workers about their contract rights.
- Maintained detailed records of all member interactions, taking thorough notes during conversations. Effectively communicated relevant information to the Grievance Specialist, ensuring accurate documentation.
- Alongside Grievance staff, represented workers during on-site meetings at casinos, engaging in face-to-face discussions with company representatives to address member grievances. Advocated for worker's rights and worked towards fair resolutions in a professional manner.
- As a dedicated shop steward, actively advocating for workers at my casino, addressing their daily concerns and challenges with the company. Acted as a mediator, facilitating constructive dialogue and working diligently to find effective solutions for each problem.

Cook helper

July 2022 - Current

Martha Stewart's The Bedford, Paris Casino – Las Vegas, Nevada

- Supported the kitchen staff in various food preparation tasks, including chopping, peeling, and marinating ingredients, to facilitate timely and accurate meal service.
- Assisted chefs and line cooks in prepping ingredients, such as chopping vegetables, measuring spices, and marinating meats, ensuring efficient meal production.
- Collaborated with fellow kitchen staff to ensure timely and accurate preparation of dishes, promoting teamwork and efficiency.
- Followed recipes and instructions provided by the culinary team, ensuring consistency in flavors, portion sizes, and presentation.

Judge

December 2022 - Current

Winchester Dondero Cultural Center

- Selected by Clark County Commissioner Tick Segerblom as a judge for a mural project at the Winchester Dondero Cultural Center, scheduled to be revealed in 2023.
- Conducted interviews with local artists in the Las Vegas community, inquiring about their artistic process, areas of expertise, and their proposed ideas for the mural.
- Collaborated with fellow judges to evaluate and select the artist who demonstrated the strongest understanding and ability to execute an inclusive vision for the mural, ensuring it authentically represents our neighborhood and community.

Political leave-of-absence

September 2022 – November 2022

Culinary Union, Political Department

- Collaborated closely with my lead to develop a streamlined phone system and implement a well-organized process for contacting Culinary Union members during the 2022 Midterm Elections.
- Successfully engaged members in exercising their voting rights through mail-in ballots, effectively contributing to the democratic process.

- Demonstrated exceptional dedication by investing extensive hours to ensure that every vote was accurately counted and accounted for, leaving no stone unturned in the pursuit of a fair and inclusive election.
- Actively participated in canvassing efforts across Las Vegas neighborhoods, specifically targeting hospitality workers. Engaged in persuasive conversations, encouraging and empowering them to exercise their right to vote, thus amplifying the collective voice of the community.

Pastry cook

November 2021 – July 2022

Wynn Casino – Las Vegas

- Assisted in the preparation and production of a variety of baked goods, including bread, pastries, and desserts, following established company recipes and techniques.
- Contributed to the efficient operation of the bakery department by performing tasks such as ingredient scaling, mixing, shaping, and baking.
- Collaborated with the pastry team to meet production schedules and fulfill customer orders, demonstrating a strong sense of teamwork and reliability.
- Operated bakery equipment, including mixers, ovens, sheeters, and scales, ensuring proper usage, and cleaning.
- Received positive feedback from supervisors and team members for strong work ethic, attention to detail, and dedication to producing high-quality bakery items.

Internal leave-of-absence

March 2020 - November 2020

Culinary Union, Internal organizing department

- Assisted thousands of laid-off workers during the pandemic by making numerous phone calls to help them with filing for unemployment benefits. Provided comfort and support to distressed workers while actively participating in remote organizing efforts during shelter-in-place measures.
- Supported worker protection efforts upon the reopening of casinos by accompanying Organizers inside Employee Dining Rooms (EDRs). Advocated for personal protective equipment (PPE) to ensure worker safety and played a role in the successful passage of SB4 Adolfo Fernandez Bill and SB386 Right to Return.
- Attended rallies at the Clark County Commission and participated in car caravans to support SB386, enabling workers to have the opportunity to return to their jobs as the economy and casinos reopened.

Customer leave-of-absence

July 2019 – March 2020

Culinary Union, Customer outreach team

- Proactively contacted corporations' board of directors through phone calls, urging them to support workers who were organizing to improve their job conditions by forming a union.
- Implemented effective strategies, such as distributing leaflets in front of targeted locations, to exert public pressure on companies that did not support hospitality workers.
- Raised awareness among customers and the public about the company's treatment of its employees.
- Persuaded customers and staff members to consider taking their business to companies that treated workers with respect and dignity.
- Demonstrated strong communication skills and the ability to engage in meaningful conversations, effectively advocating for workers' rights, and promoting support for organizations that treat workers with respect and dignity.

Cook

August 2018 – November 2021

Overlook Grill, Cosmopolitan Casino – Las Vegas, Nevada

- Read tickets and prepare food items accordingly with 100% accuracy.
- Work cleanly and maintain a clean and sanitary work environment in accordance with SNHD guidelines.

- Maintain a true understanding of the food regulations with the ability to recite upon request.
- Work a station independently and efficiently with little or no assistance during regular business volumes.
- Maintain quality standards set forth by management and report any inconsistencies as necessary.
- Prepare, season, finish, and garnish designated recipes/menu items as assigned in accordance with established recipes and guidelines.

Cook

February 2018 – August 2018

Pool, Mirage Casino – Las Vegas, Nevada

- Maintain solid knowledge and attention to detail with plate presentation.
- Responsible for multiple workstations, prepare, season, finish, and garnish.
- Prepared base sauces, stocks, and soups while maintaining quality and health standards.
- Knowledge of knives and knife skills, standard kitchen equipment, supplies, toasters, refrigerators, coolers, slicers, beverage machines, Cryovac machine, and smallwares.

Chef de partie

January 2017 – February 2018

Cook

May 2013 – December 2016

Prep cook

December 2011 - May 2013

DW Bistro - Las Vegas, Nevada

- Organize, setup, and breakdown stations such as fry, sauté, grill, and salad.
- Every week, plan daily specials from conception to execution.
- Responsible for all sautéed items (vegetables, fish, meat, etc...) and accompanying sauce.
- Prepare roasted and braised meats.
- Thorough menu knowledge and attention to detail with plating before sending food to window.
- Check, order, and receive kitchen inventory.
- Responsible for expediting, quality control, plating, and temperature check.
- Complied with occupational, health, and safety standards.
- Knowledge of opening and closing the restaurant, check temperatures of food and staff on stations.

Teppanyaki Chef

September 2010 - December 2014

Geisha House - Las Vegas, Nevada

- Responsible for engaging, entertaining, interacting, and providing a unique dining experience to guests.
- Cooked and prepared hot meals on hibachi tables - in a timely manner and under pressure.
- Prepared meats, seafood, poultry, vegetables, and other food items for cooking using many different kinds of kitchen equipment (broilers, ovens, grills, food processors, blenders, and fryers).
- Ensured correct food portions are being cooked and maintained the kitchen areas and teppan tables, including cleaning and sanitizing station, equipment, and tools.

Manager

2008 - September 2010

Assistant manager

2008

Cashier

2007

Cook

2007

Service & kitchen team member

2006

Panda Express - Tampa, Florida

- Ensured the safety of guests and associates through training & execution of food safety.
- Lead financial areas of restaurant including sales growth, cost management, and profit growth.
- Attention to detail in food/service quality and cleanliness.
- Knowledge of steam table operations and serving protocols.

- Cash handling procedures and policy, including cash, credit cards, gift cards and other payment methods.
- Operated the POS and Xpient system accurately. opening and closing procedures.
- Responsible for restaurant including hiring, training, coaching, and development.
- Used knives, hand tools, utensils, and equipment to portion, cut, slice, julienne, whip, beat, maintain holding temperature, chill, freeze or otherwise produce food for the dining room.

SKILLS AND TRAINING:

Fully bilingual in English and Spanish. Baker's Helper training from Culinary Academy of Las Vegas. Proficient in Microsoft Word and Excel. Proficient in Google Suite including GMAIL, Docs, and Calendar.