

Jennifer Lissette Clayborn
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EDUCATION

California Culinary Academy, San Francisco, CA 4/10-11/12
Associate of Occupational Studies degree in Culinary Arts

CULINARY COURSE WORK

Culinary Foundations I, II, III

Classical knife skills, mother sauces, soup classification, butchery, fillet, traditional cooking methods, sausage making, French terminology, plating techniques, and time management

Baking and Pastry I

Understanding the different stages of dough, chiffon cake preparation and decoration techniques, cheesecake, éclairs, cream puffs, pies, crème brûlée, rich and laminated dough's, and folding techniques

Cuisine across Cultures and Food Anthropology

Hands on training of regional dishes cooked with global ingredients. Food was examined in the context of culture, geography, and history

CERTIFICATIONS

- **ServSafe Certified, 5/2009-5/2014**
- **Cost Control Certified, 5/2011-5/2012**
- **Certified Global Command Control System-Operator, 5/2008**
- **Hospitality Supervision and Entrepreneurship Certified, 4/2011**
- **Customer Service Certified, 4/2011**

WORK EXPERIENCE

Roy's Restaurant San Francisco, CA 10/12-11/12

Prep Cook

- Peeled shrimp, small diced tomatoes and onions, made mashed potatoes, cut mirepoix
- Cleaned and portioned calamari, made lumpia and spring rolls, made tater tots
- Cut bok choy, long string beans and asparagus, skewered shrimp
- Made butternut squash soup, Caesar dressing, and a marinade for mahi mahi fish

Seoma's San Francisco, CA 8/12-9/12

Prep Cook

- Chopped broccoli, cauliflower, zucchini, and lettuce
- Prepared crab spoon bread and a custard for the potatoes au gratin
- Sliced green onions, julienned pimientos, chopped tomatoes

- Peeled shrimp, cleaned crab, passed celery and leeks through a slicer, peeled beets, sliced bread, made oyster Rockefeller, washed and chopped lettuce, assisted with desserts

Roy's Restaurant Kapolei, HI

11/11-12/11

Assistant Prep Cook

- Minced garlic and ginger, cleaned and chopped herbs, chiffonade basil
- Brunoise onions and tomatoes, cut ribs, prepare garden vegetables, shredded cheese
- Cleaned butternut squash, cut turkey on the bias, ponzu vegetables, cleaned mushrooms, large dice fruit for fruit salad, washed bok choy, cut asparagus

LANGUAGES: English, Spanish, Intermediate French