

10/11/12 12/06/12

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## **EDUCATION**

**California Culinary Academy, San Francisco, CA**  
**Associate of Occupational Studies degree in Culinary Arts**

**4/10-11/12**

## **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

**Scoma'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