

Darren Jackson

Advanced Culinary Arts Graduate

351 Avenue H – Building 442

San Francisco, CA 94130

816.547.4274 (Cell)

drjackson73@gmail.com

Objective:

Obtain line cook position where my previous skills, education, and experience can aid in the success of an established kitchen.

Qualifications:

- Advanced Culinary Completion Certificate (2011-present)
- Baking and Pastry Certification (2010)
- ServSafe Certification (Expires 2014)

Skills:

- ☐ Knife skills: dice/mince/julienne/chiffonde ☐ Excellent plate presentation skills ☐ On-time and dependable
- ☐ Knowledge of specific herbs, spices, and wine ☐ Great listening skills
- ☐ Fruit/Vegetable wash and prep
- ☐ Ability to execute orders quickly ☐ Salad prep and dressing
- ☐ Inventory/ Quality Control
- ☐ Follow proper sanitation and hygiene protocol ☐ Work well under pressure
- ☐ Mother sauces and sub sauces
- ☐ Operate/troubleshoot dishwashing machine ☐ Preparation of appetizers/canapés
- ☐ Operate grill and deep fryer
- ☐ Baking cakes and pastries

Education:

Treasure Island Job Corps Center

San Francisco, CA

1/2011-

Present

Advanced Culinary Arts Certificate

- Completed courses focused on Food & Beverage, Garde Manger, AM & PM Bistro Casual Dining, Baking, Advanced Pastry, and Fine Dining
- Performed front and back of the house duties in Fine Dining Restaurant (on campus).
 - Front of the house duties included: greeting patrons, explaining menu, taking/placing orders, supplying punctual service, placing used dishes in proper area, and provide accurate billing
 - Back of the house duties included: prep cook, line cook, grill and fry station, and sous chef

Hubert H. Humphrey

St. Paul, MN

3/28/10 – 2/2010

Basic Culinary Arts Certificate

- Acquire skills necessary to transition to Advanced Culinary program like proper knife techniques, preparation of food, vegetables, and meats for professional staff; preparation of soups and salads.

William Chrisman High School

Independence, MO

9/2002 – 5/2006

GED

Culinary Experience:

Westin ST. Francis

San Francisco, CA

2/2011 – 2/2011

Intern

- 40 hours of volunteer work as a banquet server and room service

McCormick & Schmicks

St. Paul, MN

September

2010-Nov 2010

Intern

- Prep cook responsibilities included preparing seafood, chops, vegetables and portioning pastas
- Pantry and line cook responsibilities included shucking oysters, preparing salads,

Darren Jackson

Advanced Culinary Arts Graduate

351 Avenue H – Building 442

San Francisco, CA 94130

816.547.4274 (Cell)

drjackson73@gmail.com

- Ensures quality control in all products and duties with a good eye for details
- Responds well to supervision by following directions and asking for clarification
- Takes initiative moving quickly from one task to another as well as multitasking and finishing those task
- Understands and supports the concept of customer service
- Exhibits friendly behaviors and works well with others

References

P.f Changs China Bistro

Pamela Popkin

408-961-5250

Dardens' Red Lobster

GeneralManager-Jeff Green

816-373-0769