

# Darren Jackson

Advanced Culinary Arts Graduate  
 351 Avenue H – Building 442  
 San Francisco, CA 94130  
 816.547.4274 (Cell)  
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## 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:

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

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- 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