

Jeanette Davis-Stevenson

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SUMMARY

Culinary Arts graduate with experience in high-volume, fast-paced environment

Dedication and passion for hospitality/customer service

Knowledgeable of traditional cooking techniques

ServSafe certified, expires March 2019

Green Chefs Blue Oceans Online Sustainable Seafood Course, certified April 2013

EDUCATION

The International Culinary School at The Art Institute of California-San Francisco

Associate of Science Major, Culinary Arts

June 20, 2014

RELATED EXPERIENCE

Ad Hoc Yountville, CA

Thomas Keller Restaurant Group

September 2015-April 2016

Commis

- Prepped dressings, vegetables, sauces, and proteins for brunch, lunch, and dinner services
- In charge of prepping and smoking proteins
- Assisted with supplement and entremet stations during dinner services
- Set up and break down of prep area on a daily basis
- Assisted with setting the stations up for service on a daily basis
- Supplied stations during service when needed
- Kept station and prep area clean at all times

Norwegian Cruise Line Honolulu, HI

July 2014-December 2014

Cook

- Prepped and was in charge of Asian action station
- Prepped and cooked pancakes, french toast, and waffles for two buffet restaurants
- In charge of preparing and arranging cold/pantry side breakfast for main dining restaurant
- Worked pool side grill station
- Assisted pantry side room service
- Prepared bagged lunches for shore excursions weekly
- Worked 7 days a week for about 10-14 hrs a day for the first 6 months of pregnancy

1300 on Fillmore San Francisco, CA

August 2013-July 2014

Pastry Cook

- Prep all breads, pastries, and baked goods sold for restaurant services and catering events
- Use multiple baking methods on a daily basis

- Incorporate a combination of American and French baking styles in every dessert
 - Co-design menus for holidays and special events regularly
 - Utilize attention to detail and aesthetics with every baked good, dessert, and pastry that is produced for consumption

Acrobat Outsourcing San Francisco, CA

February 2013-July 2013

Prep/line Chef

- Used knife skills and traditional cooking techniques regularly
- Assisted in prep and cooking for kitchens at the following facilities:
 - Convalescent homes
 - National sporting events
 - Catering events; indoor and outdoor
 - Rehab Centers

McCormick and Schmicks Charlotte, NC

January 2011-March 2012

Hostess/Prep Chef

- Managed reservations and waitlist for restaurant
- Performed upkeep of lobby area; rolled silverware
- Assisted back of house in prepping food for lunch and dinner service

Dach Family Greenville, SC

December 2008-October 2010

Nanny

- Assisted family with housework, errands and cooking
- Prepared breakfast, lunch and dinner for family of three

Outback Steakhouse Pittsburg, CA

June 2006-April

2007

Hostess

- Managed call ahead and wait list for restaurant
- Assisted customers and handled phones

OTHER WORK EXPERIENCE

Victoria's Secret Antioch, CA October 2010-January 2011; November 2006-April 2007

Seasonal Sales Specialist

- Assisted customers in finding personal items tailored to their specific needs
- Helped with restocking all store products and taking inventory of store

U.S. Bank San Ramon, CA

April 2007-August 2008

In-Store Banker 1

- Assisted customers with deposits, withdrawals, and money orders
- Opened checking and savings accounts for bank customers
- Answered all customer questions and complaints thoroughly

Devine Interiors Brentwood, CA

August 2006-March 2007

Office Assistant

- Set up schedule/appointments for designer daily
- Sent correspondents to clientele via email and letters

Food Handler

This certificate is awarded to

JEANETTE DAVIS

Congratulations! You have completed

**ServSafe® California
Food Handler Assessment**

Assessment Number: 2259511

3/20/2019

Expiration Date: 3/20/2019

NOTE: This certificate may be used to verify completion of the ServSafe® California Food Handler Assessment.