

Referred by James Glasson

Melissa Bell

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SKILLS PROFILE

- Exceptional knowledge of food preparation.
- Strong cutlery and meat fabrication skills. Extensive culinary training, including knowledge of cuisines.
- Experienced in safety and sanitation.
- Enthusiastic and proficient at learning new concepts quickly, working well under pressure, and communicating ideas clearly and effectively.

PROFESSIONAL HISTORY

Cook

May 2012-July 2012

Community Development Institute

- Prepares and serves food and assists in any food related activities as directed and menus as directed by registered dietitian/nutritionist.
- Assist in maintenance of inventory for all necessary supplies, food and equipment used for food service operation.
- Processed and stored food and food related items as they are delivered.
- Prepare and serve all meals as planned, paying attention to food presentation and freshness.

Temporary Cook

Sept 2011-May 2012

Culinary staffing services

- Serve and prepare food at appointed locations on a temporary basis.
- Assist Head chef with preparation and presentation of meals.
- Ensures that all foods are prepared in a safe and sanitary manner.
- Responsible for complying with all local, state and federal standards regarding hygiene and sanitation.

Baker

March 2007-Aug. 2007

Vons Safeway

- Responsible for production of daily cycle of baked goods.
- Supports staff in customer service and satisfaction.

EDUCATION

Certificate in Culinary Arts: *Los Angeles Trade-Technical College*

Certificate in Servsafe: *Presented by National Restaurant Association Education Foundation*