

5/7 - Ln  
10.05 - Wed

# Patrick Kinnikin

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Local

## Professional Summary

To whom it may concern:

My name is Patrick Kinnikin. I am a 36 year old chef with over ten years of experience in the culinary industry including prior work experience as prep cook, line cook and sous chef. I consider myself an energetic culinary professional with a blend of unique creativity and passion for the food and hospitality industry. I work well in high pressure, fast paced settings. I am a motivated person focused on high standards for taste and quality control, while maintaining profitable margins. I also highly enjoy the fellowship and teamwork in a well maintained kitchen by maintaining good communication and leadership skills.

## Skills

- [classic French] cooking technique
- Institutional and batch cooking
- Extensive catering background
- Beautiful presentation of food
- Strong attention to safe food handling procedures
- Hospitality and service industry background

## Work History

**Handyman.** 02/2012 to 04/2013

**J&D Investments** – Stockton, CA

Home renovation & restoration. Painting, repairing tile, sanding hardwood floors, repairing electrical, etc.

**Sous chef.** 01/2009 to 02/2012

**Contemporary Catering** – Encino, CA

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Reduced food costs by a percent by using seasonal ingredients, setting standards for portion size and minimizing waste.
- Verified proper portion sizes and constantly attained high food quality standards.
- Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.
- Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.

## Work History (continued)

- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, and sanitation and safety, issues.
- Ensured all staff understood expectations and parameters of kitchen goals and daily kitchen work.
- Led shifts while personally preparing food and executing requests based on required specification.
- Maintained smooth and timely operations in preparation and delivery of meals as well as kitchen sanitation.
- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service area.
- Practiced safe food handling conditions at all times.
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**Chef**, 6/2006 to 1/2009

### **Total Success Staffing Services, Ca**

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## **Education**

**Associate of Arts:** Culinary Arts, 2006.  
**Los Angeles Trade Technical College** – Los Angeles, CA

## **References**

### **Dale Nichols**

Owner of California Community Realty / J&D investments  
1-(209)- 472- 1088

### **Dale Walsh**

Chef Porter Valley Country Club  
1-(323)-552-8578

### **Jason Marks**

Private Chef / Beverly hills  
1-(714)-943-1898