

5/7 - LR
10.00 - Wed

Patrick Kinnikin

* Home # (209)-465-7422 * Cell # (323)-552-6955 E-mail: patrickkinikin@yahoo.com

Lodi

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.

•

Chef, 6/2006 to 1/2009

Total Success Staffing Services, 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.

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.

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