

# ► Judith Dionne Ferrer

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## Objectives

To obtain a position with an institution that can foster my passion and growth in the culinary arts.

## Culinary Work Experience

Chef (October 2012 – Current)

#judscooks Catering

- Developed menu items, gathered kitchen staff, prepared meals for clients
- Held "Pop-Up Restaurants" at various venues and vended original creations to customers

Assistant Caterer (March 2013)

Saltwater The Movie

- Assisted chef in preparing 90 meals daily for film crew while on location
- Set up work station, prepped vegetables and meats for Chef, operated grill, and organized kitchen clean up
- Worked with chef to develop menu items and organized shopping trips
- Specialized in catering to Vegan/Vegetarian & Gluten Free clients
- Stored food in appropriate areas and for transport

Assistant Cook (July 2012)

Kainbigan

- Managed all the prep work for salads and entrees
- Operated deep fryer
- Interacted with customers and managed orders

Prep Chef ( February 2012)

CHRP Fundraiser & Vegan Dinner

- Shopped, prepped and stored ingredients for a fundraiser that over a 3-course vegan meal to over 100 people
- Specialized in preparing Vegan Filipino food

## Education

Asian American Studies ( August 2000 - June 2004)

► San Francisco State University

## Skills

- Excellent communication and team building skills
- Knowledgeable in all areas of food preparation and production
- Quick Study