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## **Professional Experience**

### **Castlewood Country Club Pleasanton, CA**

June 210 – Dec 2013

#### **Prep Chef/Pantry Chef**

- Cooking all foods salads, sandwiches, soups, fish, meats, vegetables, and desserts, daily or for special guests or member functions.
- Buffet duties prepared custom omelets, waffles, and pasta.
- Aided Pastry Chef with daily desserts.
- Presenting foods with garnishing and creating decorative displays.

### **La Terra Fina USA, Union City, CA**

January 2008 - May 2010

#### **Food Production**

- Gather, prepare, and measure raw materials according to the recipe sheet for daily production.
- Oversee packing products into cartons, stacking on pallets, transferring to refrigerated areas..

### **San Ramon Valley Convention Center (Acrobat Outsourcing) San Francisco, CA**

December 2006-December 2007

#### **Chef**

- Prepped all proteins, foods, fruits, and vegetable; keeping in mind quality, safety, presentation, and waste control.
- Cooking complete dinners: including entrees, soup, side dishes, and recipes, according to menu.

### **Guckenheimer (Acrobat Outsourcing) South San Francisco, CA**

October 2005 - December 2006

#### **Chef pantry**

- Cleaned and prepared produce, sliced meats, cheeses, and breads for daily salads, sandwiches, and wraps according to customers' custom orders.
- Plating and displaying daily menu options to attract potential customers.

### **Aramark Sports and Entertainment Oakland, CA**

March 2004 - December 2006

#### **Chef**

- Prepared a variety of foods; soups, salads, dressings, hot/cold sandwiches, wraps, pizza, and burgers.
- Prepared special request orders for vegetarians, or allergic diets.
- Provided special menu foods to 200 VIP guests in the Diamond area, throughout A's home games.
- Prepared a variety of hot meals for Raiders fan, football season.

## **EDUCATION**

### **California Culinary Academy San Francisco, CA**

- Associate in Occupational Studies Degree in Le Cordon Bleu Culinary Arts August 2006
- **California Food Handler Certificate**

## **SKILLS**

- Cook daily meal menus following HACCP guidelines and health standards.
- Contributing to product and recipe testing and menu development.
- Visually inspect, select quality food products including produce, proteins, non perishables, and spices.
- Conducted monthly inventory of all foods, and supplies, also input into computer data system.