

## Texas Certified Food Handler

*This certifies that*

jessica alexander

has successfully completed the Food Handler Classes Certification course  
approved by the Texas Department of State Health Services.

**TXDSHS License #41**

License No: ATX-118651

Course: Completed

Exam: Completed

Date of Birth: 5/17/1976

Completed: 6/8/2012

Expires: 6/8/2014

Signature: \_\_\_\_\_

GCHD - 205 North Houston, Denison, TX 75021

*This certification is valid in all Texas cities and counties and must be accepted statewide by regulatory authorities according to Texas state law. This card shall be available to the regulatory authority at all times at the food establishment. Please note: Check with your local health department for any requirements regarding the transferal of this certificate per city/county ordinances.*



[www.FoodHandlerClasses.com](http://www.FoodHandlerClasses.com)

## Attention Food Handler's License

Grab a tab, sign up online, and get certified today!

Food Handler Classes

## Food Managers...

Please post to help get your food handlers certified!

[AustinTX.FoodHandlerClasses.com](http://AustinTX.FoodHandlerClasses.com)

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**Jessica Alexander**

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ALEXANDERJESSICA64@gmail.com

**Objective**

To obtain a rewarding and challenging position as a baker/ cook, with the opportunity to utilize my love for the art and craft of food preparation.

**Skills**

Competent working in a high volume commercial kitchen, able to comply with health code food and safety regulations. Current food handlers permit. Successful results in recipe development. Experience working independently, ability to follow instructions with an understanding of cooking and baking terms with a proficiency at reading recipes. Focused, with an attention to detail and a high regard for producing aesthetically pleasing, quality dishes.

**Employment History**

2012- current

San Miguel Catering

Cook

2011-2012

El Meson

Pastry Cook

2008-2010

Sugar Mama's Bake shop

Baker

2007-2008

La Boca Empanadas

Pastry and Dessert Baker

2006-2008

Living Arts Bakery

Gluten Free and vegan Baker

**References:**

Marisella Godinez @ El Meson [512-970-0228](tel:512-970-0228) Olivia O'Neal @ Sugar Mama's Bake shop [512-590-1606](tel:512-590-1606)

Sibby Barrett @ Onion Creek Kitchens [214-213-5173](tel:214-213-5173) Teri Haamid @ Smith Fryer and Associates [936-689-6986](tel:936-689-6986)