

Jimmy Yarbrow

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San Francisco, CA

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I am a very responsible and hardworking professional, who possesses excellent communication skills, people skills and problem solving skills. I am a highly talented and experienced cook with a well-developed palate. My extensive background in the culinary industry has prepared me to excel, even during high-pressure situations. I am seeking a position where I can utilize my knowledge and experience, continuously further my education, and have opportunity for growth.

Experience

Taste Catering, San Francisco, CA 9/12-PRESENT

PartyStaff, San Francisco, CA 8/10-9/12

Cook

- Setup and breakdown culinary areas and various catering sites
- Follow recipes and prepare food in a hygienic and timely manner
- Perform all culinary duties assigned by chef
- Tend bar and serve food as needed at various banquets

Bertrand Nursing Facility, Bertrand, MO 11/08-8/10

Dietary Manager

- Managed the nutritional needs of residents
- Charted on all residents daily
- Reported directly to Dietitian
- Ensured the up to date education and training of my employees

Casual Gourmet Catering, Louisville, KY 5/02-8/07

Owner/Chef

- Created and priced menu
- Handled all customer relations by phone, e-mail or in person
- Handled set-up and decorations for parties
- Cooked and delivered all food to party sites

Bamboo Club Asian Bistro, Newport, KY 8/04-4/06

Executive Chef

- Supervised all back of house activities
- Controlled inventory and maintained a 23% food cost
- Hired all BOH employees as well as handled promotion and discipline practices

EDUCATION & CERTIFICATIONS:

Associate Degree in Culinary Arts

Certified Culinarian with the American Culinary Federation (C.C.)

ServSafe Certified