

Yolanda Peterson

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OBJECTIVE

To obtain a long term position in a kitchen where my skills, interest and enthusiasm will greatly contribute to the company on a daily basis.

HIGHLIGHT of SKILLS

3 years experience in meal prep and cooking strengthened by recent training and experience in culinary arts at St. Vincent de Paul. Purchasing and Inventory Manager was an intricate part of my job duties there.

- Butchering skills, portion control, purchasing, costing, inventory and waste prevention
- Baking, quick breads, pies, cakes, tarts, pizza dough, sanitation rules & regulations, and use of commercial dish washer.
- Plant sustain herbs and vegetable garden using kitchen maid compost
- Proper sanitation methods
- Safely prepared 50 cases of produce by 9am daily and prep 20-30 cases of produce daily
- In charge of temperature gage, assuring the safe cook, cooling, storage and serving procedures
- Quick study, excellent listener, problem solver, able to plan and produce recipes
- Appreciation for sense of urgency in the kitchen environment
- Hard working, ambitious and dedicated to excellence; team management
- Microsoft Word, Excel, PowerPoint certification

RELATED PROFESSIONAL EXPERIENCE

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|---|---|-----------------|
| Culinary Trainee | St. Vincent de Paul Kitchen of Champions, Oakland CA | 4/13 to Present |
| <ul style="list-style-type: none">• Organizing groups to complete large scale task• Addressing interpersonal conflict effectively and sustaining group cohesion | | |
| Pastry Chef Trainee | The Bread Project, Berkeley, CA | 1/13 to 4/13 |
| <ul style="list-style-type: none">• Effectively managed and assisted chefs in producing food and pastries for banquets/catered events• Prepared work stations and maintained daily kitchen sanitation | | |
| In home caregiver | Shirley Johnson | 1/09 to 9/12 |
| <ul style="list-style-type: none">• Prepared meals & planned menus a month in advance• Purchased weekly food items according to planned menu• Sanitize kitchen, bath and other work areas | | |

EDUCATION & CERTIFICATION

St. Vincent de Paul, Kitchen of Champions Graduate

6/2013

The Bread Project, Berkeley, CA

4/2013

SERVSafe Food Handler Certificate

(pending)

Fashion Inst. Design Merchandising

B.A. Degree in Merchandising

9/84-6/87

References available upon request