

Cinque Black

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OBJECTIVE

To obtain a long term position in a kitchen where my skills, interest and enthusiasm can make a significant and profitable contribution daily.

SUMMARY

2 years experience in culinary services strengthened by recent training and experience in culinary arts at St. Vincent de Paul.

HIGHLIGHT of SKILLS

- Displays correct use of knife skills, allowing for accuracy and efficiency
- Proper use of storage and dating methods for foods
- Experienced at different cooking methods including roasting, grilling, broiling, braising, deep fat frying, stocks, sautéing, etc.
- Adaptable, dependable, and punctual; Great work ethic
- Working knowledge of kitchen utensils and industrial equipment
- Excellent interpersonal skills including open communication and teamwork

PROFESSIONAL EXPERIENCE

St. Vincent de Paul of Kitchen of Champions 4/12 to Present

- Prepared 500-700 meals daily
- Adhered to HACCP safety and sanitation procedures.

Laborer **Joseph J. Albanese, Santa Clara, CA** **10/11 to 4/12**

- Finished, paved, and graded poured concrete; flagged vehicles at worksites
- Successfully communicated with multi-lingual team-members to complete assignments.

Accurate Fire Stop Inc., Hayward, CA 5/12 to 1/13

- Worked with foreman performing tasks such as fireproofing and caulking commercial and industrial buildings.

EDUCATION & CERTIFICATION

Kitchen of Champions Culinary Program St. Vincent de Paul 04/13 to 06/12

Certificate of completion pending:

Cypress Mandela Training, Oakland CA 04/11 to 08/11

Certificate of Pre-Apprentice Construction Worker

Portland Community College, Portland OR 01/03 to 04/03

GED

REFERENCES

References available upon request