

WILLIAM MANGUM

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OBJECTIVE

Seeking a position with a growing organization to make a positive impact on revenues, and experience long term career growth.

QUALIFICATIONS SUMMARY

- Sanitation of food preparation
- Storage food
- Operate equipment
- Work under pressure
- Clean and sanitize equipment
- FIFO inventory
- Timing
- Temperatures
- Inspection

EDUCATION

04/2011 –Present Heald College Salinas CA *General Education*
Associate of Applied Science degree in Business Administration
Date 02/2000/7/2000 and 12/2005-03/2006
0/2003 - Monterey Peninsula College Monterey CA *Culinary Arts*
General Education
Date 08/1997- 09/1998 Hartnell Salinas, CA

TRAINING AND CERTIFICATIONS

Shoreline Occupation Services *Culinary Arts Certificate*, Marina, CA July 2000 & January 2006
California Serve Safe Certificate July 2000 & January 2006
Westaff, Art of Service in Fine Dining Workshop, Monterey, CA July 1999

RELATED EXPERIENCE

Safeway - General Merchandiser Clerk (GMC) Carmel, CA, September 2006 - June 2010
Replenish foods at serving station, take customers' orders; clean work areas, equipment, utensils, dishes, and silverware; prepare a variety of foods according to customers' orders or supervisors' instructions, following approved procedures; storage food in designated containers and storage areas to prevent spoilage; package take – out foods and serve food to customers; GMC duties also involved moving through various departments such as the bakery, deli, sanitation and maintenance, and the courtesy clerk.

Asilomar Conference Center Prep Cook, , Pacific Grove, CA 2006 (Temporary)
Assist cooks and kitchen staff with various tasks as needed, and provide cooks with needed items. Wash, peel and/or cut various foods to prepare for cooking or serving for lunch food and dinner and cleaned work areas, equipment, utensils, dishes, and silverware. Store food in designated containers and storage areas.

Target Overnight Stock, , Sand City, CA January 2003 -July 2003
Unload the trucks and stock the shelves according to merchandising standards and customers service interaction.

Otter Bay Cafe Line Cook, , CSUMB Seaside, CA September 2000 - November 2002
Prepare a variety of foods for 600 customers daily according to customers' orders, for example; salads, sandwiches, entrees, and side dishes. In addition, catered special events for up to 800 customers. Portion and wrap the food, or place it directly on plates for service. Open and close cafe; inventory stock; and work as cashier.

Maloney's Harbor Prep Cook/Dishwasher, Moss Landing, CA July 2000 - September 2000
Prepared food for lunch and dinner meals; operated industrial dishwasher and cleaned work areas.