

Leanna Porter
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Objective

Le Cordon Bleu College Student educated and trained professional in Culinary Arts, enthusiastic Chef seeking a position that challenges me and brings out my qualities.

Education

Le Cordon Bleu College of Culinary Arts

Associates Degree in the Culinary Arts

3.82 GPA

Core skill sets of degree program:

- Working knowledge of cooking methods
- Ability to identify and use effectively all major spices
- Ability to prepare food nutritiously and in sanitary guidelines
- Ability to work in a fast paced environment
- Follows directions as given
- Food cost conversions

Other Skills

- Ability to type 45 words per minute
- Knowledge of Microsoft office including Excel

Joes Crab Shack/San Francisco, Fisherman's Wharf January 2013-Current

Line Cook/ Grill & Sauté

- Prepared food for line
- Inventory
- Recipe editing

· Grill and sauté line cook

Mollie Stone's Market/San Francisco, 94124 Nov.2012-Feb 2013

Prep Cook/Food Runner

- Prepared food for showcase
- Portion costs
- Recipe editing
- Prepared all Grab and Go products

De Young Museum/Mc Calls Catering, San Francisco, Sep.2011-Sep 2011

Prep Cook,

- Prepared food for dishes on the menu
- Assisted on the Hot-Line during catering events

Mount Zion Baptist Church, San Francisco, CA Oct 2010-March 2011

Head Chef, Catered Event

- Prepared food for a high risk population using sanitary guidelines to ensure clients received a safe and nutritious meal.
- Prepared food on time for service
- Created a menu and gave accurate food cost and portions.
- Prepared food for members of Mount Zion Baptist Church and also two other churches up to 350 people

Black Infant Health, San Francisco, CA Oct 2010-Current

Head Chef, Catered Event, On Call

- Prepared food for 80 clients during their weekly prenatal focus groups
- Prepared food for pregnant clients ensuring they received a safe and nutritious meal
- Demonstrated healthy and easy recipes workshops

The Birthing Project, San Francisco, CA Feb 2009-Feb 2009

Head Chef, Catered Event

- Prepared food for weekly focus groups of teenage girls and staff members
- Catered for on-site events for 50 to 150 people
- Created menus and issued food cost and portion sizes

Bay View Hunter's Point YMCA, San Francisco, CA 2009

Head Chef, Catered Event, Intern

- Prepared food for all on-site and off-site events for approximately 50 to 100 people
- Assisted with menu construction and gave portion cost and portion sizing
- Ability to set-up and breakdown event equipment

Let's Be Frank Dogs, San Francisco, 2010

Grill Cook, Cashier

- Prepared food for restaurant and carts
- Took inventory, re-stocked, Open and closed up shop