

**S. Donella Jones**

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**Career Objective**

Professional cook with over 6 years of experience looking to utilize my experience to advance my career in the culinary industry through professional growth.

**Summary of Qualifications**

Food Service, Menu Planning, Event Planning, Speaking Effectively, Facilitating Group Discussion, Train or Teach Others, Developing Rapport, Positive Attitude, Strong Work Ethic, Punctual, Disciplined

**Professional Experience****Head Chef**

Thighbones Catering

Years Worked: 10

- Performed menu planning with customers. Shopped for menu items.
- Maintained sanitation, health, and safety standards in work areas.
- Verified that prepared food met requirements for quality and quantity.
- Measured ingredients required for specific food items being prepared.
- Cleaned, stocked, and restocked workstations, refrigerators and pantry.

**Cook II**

Memorial Hospital

Years Worked: 1

- Performed prep work of raw ingredients for cooking.
- Maintained sanitation, health, and safety standards in work areas.
- Verified that prepared food met requirements for quality and quantity.
- Measured ingredients required for specific food items being prepared.
- Quality-checked, delivered patient trays to patients.

**Cook**

La Jazz Affaire

Years Worked: 4

- Took food and drink orders and received payment from customers.
- Maintained sanitation, health, and safety standards in work areas.
- Verified that prepared food met requirements for quality and quantity.
- Measured ingredients required for specific food items being prepared.
- Cleaned, stocked, and restocked workstations, and display cases.

**Education**

Diploma

Oakland Technical High School

Oakland, CA