

S. Donella Jones
2003 Filbert St. Oakland, CA 94607

(719) 351-0676
rhymistress@yahoo.com

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