

2:00 on Thurs - 8/15

**JAYNEL C.BELL**

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Compton CA 90221

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## **OBJECTIVE**

To obtain an entry level position in the food industry where I can enhance my skills that will better the future of the company in which it will provide a solid foundation for future endeavors

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## **QUALIFICATIONS**

- Superior culinary skills including a variety of meat and poultry, seafood and shellfish, stocks, sauces, soups, and salads
- Excellent grilling, frying, and sautéing techniques
- Expert in sandwiches, Hors D'Oeuvres, and different kinds of breakfasts
- Superior pastry, baking and plating skills

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## **EDUCATION**

### **Culinary Arts & Restaurant Management Certification**

2/2010 – 9/2012

University of Antelope Valley

Lancaster, CA

### **Medical Billing Certification**

1996 – 1997

Larson Technical Center

Santa Fe Springs, CA

### **High School Diploma**

1980 – 1983

Rancho High School

North Las Vegas, NV

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## **EXTERNSHIP**

### **Grace Resource Center**

### **Kitchen Cook**

Lancaster, CA

8/2011-9/2011

- Food preparation and menu planning
- Set-up and clean-up
- Serving of patrons
- Inventory of food bank, ordering of supplies, and organization and receiving of supplies

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## **EMPLOYMENT**

### **Culinary Staffing, Los Angeles, ca.**

2012-Present

### **Cook line and prep cook**

### **IHSS, Caregiver, Lancaster, CA**

1994-Present

- Assist with daily living needs and preparing nutritious meals
- Light housekeeping duties
- Transport to appointments and administer medications

### **Slot A Fun, Cashier, Las Vegas NV**

1984-1990

- Short order cook