

Mark Brooks

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Professional Experience

University of California, Berkeley, Foothill Restaurant

Berkeley, CA, January of 2011 – March of 2011

Temporary Kitchen custodian/ Office custodian

Fed conveyer belt, provided cleaning services for dish room, provided excellent customer service

Communicated with co-workers to ensure smooth operations, managed cleaning cycle to make sure dishes and utensils become available for student, faculty and staff

Performed sanitation duties which included cleaning industrial hydraulic cooking utensils

University of California, Berkeley, Hildebrand Hall

Berkeley, CA, January of 2009 – August of 2009

Lab custodian

Cleaned and sanitized classrooms, lavatory facilities, performed general janitorial duties (detailed cleaning, wax/polish fixtures, floors, and dusting)

Responsible for all lockdown security of classrooms, elevators and exits after hours

Bio-hazard trash removal, disposal of garbage and maintained UC Berkeley sanitation standards

Manos Home Care

Oakland, CA, December 2006 – February 2007

Home health care provider

Responsible for patient's needs in home and outside errands

Provided housekeeping, cooking, cleaning and general first aid (changing dressings)

Performed exercises for physical ranges of motion, as needed

Highlands Hospital

Oakland, CA, February of 1999 – June of 2003

Housekeeper

Responsible for the upkeep and cleaning of patients' room

Responsible for cleaning the nurses' stations, lunchrooms and lobby waiting area

Provided laundry services for hospital patients

Performed bed making and general maintenance including sweeping, mopping, sanitization of bathrooms

Managed basement activities to ensure proper storage and disposal of bio-hazardous materials

Education & Specialized Training

Certificate in the Fundamentals of Food Service & Culinary Arts

Bread Project Berkeley Adult School Berkeley California

April – June 2013

Completed intensive job training program that included components in good manufacturing practices, safety and sanitation, workforce readiness and food preparation practices and techniques. Experience using commercial equipment such as convection ovens, table top mixers, espresso machine, and cash register. Experience in preparing and serving breakfast and lunch meals. Proficient in making quick yeast breads, rolls, quiche, pies, tarts, soups, sandwiches, sauces, various cookies, cakes, muffins and pizza dough.

Edward Shands High School, Oakland CA 1980

California Nurses Assistant Training, Oakland, CA 2006

Berkeley READS Cultural Arts, Student, 2008- Present

CA Food Handler's Card- CURRENT