

Erick Adams

(660) 525-6376

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PROFILE:

Motivated and hard-working individual with a well-rounded set of culinary skills: menu planning (alternative, vegan, vegetarian), recipe writing and conversion, poultry butchering, plating and presentation, knife skills, deep frying, grilling, sautéing, and baking.

PROFESSIONAL EXPERIENCE:

2013 – Present Golden State Works/Caltrans Project, Oakland, CA

Temporary Maintenance Crew Member

Remove debris from shoulder areas on local highways in a timely and safe manner. Provide landscaping maintenance of highways to ensure safe passage for motorists. Participated in safety training and contribute to 100% team safety record. Notify supervisor of areas in need of major repairs or renovations.

1/2013 – Present Party Staff Oakland, CA

Prep Cook

Assist head chef in menu planning, food preparation, and plating. Except and unload food delivery for organization and sorting. Maintain safety and hygiene of kitchen. Provided excellent customer service while serving food to a diverse clientele.

3/2013 – 5/2013 Labor Ready Oakland, CA

Laborer

Performed general labor and maintenance on construction sites and in warehouses. Remove debris from public areas to enhance safety of public. Drove and relocated vehicles for auction.

2008 – 2009 State of California Folsom, CA

Kitchen Aid

Worked on a large kitchen crew preparing and serving meals to groups in a cafeteria setting. Maintained safety and hygiene of kitchen and dining area. Washed dishes.

SPECIALIZED TRAINING:

2013- Completed Caltrans Highway Maintenance/Crew Safety Training Oakland, CA