

11:00 Monday 9/23

COOK 9/10/13

Melvin S. Aniton

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Career Summary: Innovative and self-motivated sous chef with over twenty years of experience with a expansive background assisting management of a variety of food services, overseeing menu and food preparation, and insuring excellent customer service.

PROFESSIONAL EXPERIENCE

Culinary Staffing, Los Angeles, CA

10/2012 - Present

Cook

- Cut, clean, and prepare food to specific needs of the chef
- Utilized knife skills including julienne, dice, and carving
- Knowledgeable of how to fry, grill, sauté, and carve turkey, ham, prime rib, roast beef, and tenderloins

Aerotek Temp, Torrance, CA

2/2013 - 6/2013

Event Set-up

- Prepared Long Beach Convention Center events by means of building risers, setting up stages, chairs, and tables for rooms and arenas
- Ensured safety by, placing railings on the risers and detaching set up to original secure setting.

Temps Plus, Milwaukee, WI

3/2011 - 6/2011

Cook

- Responsible for overseeing vegetarian café by ensuring stocked food, inventory, food quality, and distributing food in a timely manner
- Created lunch specials

Food Team, Atlanta, GA

9/2010 - 1/2011

Cook

- Prepared food for special occasions, meetings, birthdays, and holiday celebrations
- Promoted to allocate on-site jobs due to expertise and work ethic

City Transformation, Milwaukee, WI

10/2007 - 5/2010

Live-in Cook and Maintenance

- Cooked breakfast, lunch, and dinner for a variety of clients 7 days a week
- Monitored resident maintenance, client safety and curfew regulations.

EDUCATION

Los Angeles County Office of Education, Los Angeles, CA

2013

Job Readiness Certificate of Completion

- Training program included employer expectations, responding to supervision, resume writing, networking, working with others, and positive mental attitude

ServSafe California Food Handler Card, Los Angeles, CA

2012

Certificate of Achievement