

Millicent C. Crossley

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OBJECTIVE

To obtain a where excellent cooking and customer service skills are required and rewarded with the opportunity for culinary career growth.

HIGHLIGHTS AND SKILLS

- Experienced at working in a high volume kitchen environment
- Knowledgeable or proper and safe use of industrial culinary equipment
- Patient team player who leads by positive example and motivates others
- Demonstrates initiative and is committed to always providing quality customer service
- Adaptable, dependable and punctual worker with great work ethic
- SERVSafe Food Handler Certified

RELATED PROFESSIONAL EXPERIENCE

Culinary Trainee

Kitchen of Champions: St. Vincent de Paul	06/2013-09/2013
<ul style="list-style-type: none">• Produced about 700 meals daily for free dining room• Trained in proper use of tilt skillet, steam kettle, convection ovens, grill, and stoves• Enhanced knife skills with daily prep work• Prepared meals for with vegetarian options	

Line Cook

Home of Chicken and Waffles	06/2013-08/2013
<ul style="list-style-type: none">• Plated food, cooked eggs, made sandwiches, and grilled meats• Cleaned kitchen, grill, floor, line counter, washed dishes, and took out garbage• Prepared mixes, garnishes, and menu items for daily and weekly use	

EDUCATION AND CERTIFICATION

Kitchen of Champions Culinary Program State of Florida Skyline High School, Oakland CA	ServSafe Certificate pending Fashion Design Certificate High School Diploma	07/2013 – 09/2013 01/2013 – 05/2013 2004 - 2006
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REFERENCES

References are available upon request