

# 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

- 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

- 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

ServSafe Certificate pending

07/2013 – 09/2013

State of Florida

Fashion Design Certificate

01/2013 – 05/2013

Skyline High School, Oakland CA

High School Diploma

2004 - 2006

## **REFERENCES**

References are available upon request