

Donald Wilson
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Objective: To secure a position with the right company, that can utilize my Experiences, as well as my qualifications in the culinary field, where my skills Can be an asset to a profitable organization.

Experience:

- 25+ years working in the food industry, in which 16 yrs. cooking.
- 5+ years Kitchen Management.
- Knowledge of kitchen safety and sanitation.

Proficient in a variety of office procedures and applications, including Word processing; email; filing; invoices; food ordering; money handling; budgeting food cost management.

- Skilled in working with people of diverse backgrounds.
- Very much a team player.

Employment:

Chef/Kitchen Supervisor : Salvation Army (Adult Rehabilitation Center)
11/09 – May/13 - Cook hot meal from scratch cooking for 150 beneficiaries and staff on a daily basis breakfast, lunch, and dinner, menu planning, ordering, staff training, banquet planning, special events catering, invoices as well as supervise a kitchen of 13 men within the program. Oakland, CA.

Prep Cook / Cook, International House

02/07–06/09-

Cooked, prepped and served hot meals for 600 students and staff personnel, preparing meats, fishes, slicing, dicing, chopping fruits and vegetables, cooking a variety of Asian, American, Mexican, Italian cuisines to include vegetarian and vegan dishes. U.C. Berkeley, CA.

Line Cook, Acrobat Staffing Temp. Agency at The Academy of Arts

11/05–02/08

Cooked meals at customers request off menu, in a timely attractive manner

using fryers, grill, steamers, stove, ovens, broilers, sliced, diced, chopped, meat and cheeses with slicers, robot coupe, grill cleaning, inventory freezers, and presenting dishes for customers in a eye appealing style. San Francisco, CA.

Mailhandler/Clerk, San Francisco Bulk Mail Center (BMC)

04/06--03/07-

Loading and unloading mail off pallets and metal containers on to 40ft. trailer trucks for shippment, mail sorting, package handling, shrink wrapping product on pallets for protection, as well as Haz-Mat experience. Richmond, CA.

Sous Chef / Kitchen Manager, Episcopal Community Services, (Chefs) Program Conquering Homelessness through the Employment of Food Service.

12/01--08/05-

Hands-on kitchen instruction, cooking meals, slicing, dicing, chopping, fruits, and vegetables, baking, breads, cakes, pies, sauting, grilling, proper use of kitchen equipment, knife skills, food ordering, supplies, equipment, maintaining records, daily menu planning, special event coordinating and planning to a diverse people of different backgrounds out of the homeless population.

San Francisco, CA.

Military: United States Army, Supply Sergeant / Cook

6 years

1. Supply training (Quartermaster school) Fort Lee, VA.
2. Cook
3. 3 Army achievement medals with oak leaf clusters
4. Service ribbon
5. Overseas ribbon
6. M16A1 rifle qualified (Sharpshooter)
7. Grenade qualified

Fulda, Germany

Education:

Serv-Safe certified No.6839316, National Restaurant Association

C.P.R. certified

First Aid certified

Chefs Program Graduate { Interned at Saint Francis Memorial Hospital}

Carpentry Apprenticeship program with City Builders

Merced Community College, classes in Business management

Atwater High School, Graduate