

Nathaniel L. Jackson Jr.

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Objective: To obtain responsible prep or line cook position utilizing recent foundational training in food preparation, kitchen fundamentals, and sanitation practices.

Summary: Over Six years of culinary experience augmented by recent training and experience in Culinary Arts.

Qualifications: Food preparation competencies Include:

- ❖ The fundamentals of kitchen operations and the efficient use and care of commercial kitchen appliances and utensils.
- ❖ Essential cooking methods, including roasting, grilling, deep fat frying, broiling, and sautéing.
- ❖ Food Prep and Garde Manger skills, including knife cuts, vegetable preparation, dry goods, salads, and dressings.
- ❖ The preparation of stocks, sauces, and soups.
- ❖ Experience with large volumes of food: assisting with the preparation of approximately 4,000 meals daily for over 100 metro wide social service agencies, also thousands of meals in the U.S Army.
- ❖ Food Protection Manager's Certification through Servsafe Food Sanitation Course: March 2011.

Experience:

Student Cook, Laney College Culinary Arts Program, Oakland, Ca. June 2013 – Present

Developing and mastering a variety of food preparation and cooking techniques.

Student Cook, Kitchen of Champions, Oakland, Ca. January 2011 to March 2011

Mastered a wide range of cooking and food service techniques and methods.

Culinary Specialist, U.S. National Guard, Richmond, Ca. November 2007 – December 2009

Prepared, Cooked and served a variety of products for battalions of soldiers.

Education and Training:

Laney College Culinary Arts Program, Oakland, Ca. June 2013 – Present

Kitchen of Champions Culinary Job Training Program, Oakland, Ca. January 2011 – March 2011

Certificate, Food Management

Fuller Theological Seminary, Pasadena, Ca. September 1994 – December 1999

Masters, Theology

References furnished upon request.