

ANTHONY SAUCIER
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Summary: I am the lead cook and I manage the orders for the suites and make sure that all the food orders are perfect.

Job Objective: COOK, 15 years experience

Experience:

Job Title: Cook 2

Employer: Levys Restaurants, Oakland, CA

Length: 9 years 6 months

Duties: My job is to make sure that all orders are done according to recipes. I also follow proper labeling and dating of all food items.

Job Title: Cook 1

Employer: Aramark, Oakland Ca

Length: 9 years 8 months

Duties: I was in charge of all the eastside suites at the Oakland coliseu. I fill all coders and made sure they all went out right. I also prep and cook for all private BBQ and chartering events.

Job Title: Dietary Cook

Employer: Loveing Care, Hayward Ca.

Length: 4 years 8 months

Duties: I was responsible for set-up and preparation according to recipes. I ensure proper labeling and dating of all food items. I also follow all safety sanitation guidelines, and hand washing and the use of disposable gloves.

Skills: FOOD PREPARATION, DESSERT PREPARATIONS, LARGE ORDER SPECIALIST, DETAIL ORIENTED, EXCELLENT KITCHEN MANAGER, HAAP QUALIFIED

Education: Graduate of Skyline College

CA Drivers

License Class: C (passenger car)

Willing to relocate: Yes

Additional Comments: Knowledge of all opening and closing procedures. Managed Catering events and private parties. Knowledge of all specialty menus.

References: Available on request