

DARIUS JENKINS

2950 Birmingham Dr. | San Pablo CA 94806 | 5106009974 | dariusj4547@yahoo.com

OBJECTIVE

- To obtain an available position in culinary/food service industry so, I can further my education in the culinary arts to fulfill my desire to grow and learn.

EDUCATION AND CREDENTIALS

Kennedy High School

San Pablo CA 94806

- HS Diploma 2011

Contra Costa College

San Pablo CA 94804

- Certificate of Completion : Bridges to the future summer 2009
- ServSafe Certificate 2013

La Familia Career Center

Sacramento CA 95817

- Certificate of completion : Youth Work Experience Program

SKILLS & ABILITIES

- Positive Attitude
- Listens Attentively
- Work well with others
- Great Knife Skills : Chef ,Boning ,Filletting, Pairing, Bread,
- Detail Oriented
- Well Organized
- Fast Learner
- Very Computer Literate
- Work well under pressure
- Self-driven
- Well spoken

EXPERIENCE

John F. Kennedy High School

02/12-04/12

1615 Gloria Drive Sacramento CA 95831

Frances Avila 916-433-5230 Frances-avila@sac-city.k12.ca.us

Volunteer /Cafeteria

RESPONSIBILITIES : Gathering Items from walk in freezers, Prepping Food to be Cooked,

Cooked Food, Assembled Food Items ,Made Individual Lunches for Students, Dishwashing, Maintained a clean workspace, set lunches took inventory, help restock, Helping in other areas of kitchen

(End of work experience program)

2901 50th St Sacramento CA 95817

Richard Thornhill 916-227-0301 richard.thornhill@edd.ca.gov

Intern/Volunteer

RESPONSIBILITIES : data entry, customer service , computer assistants, creating schedule's for meeting's , making/receiving telephone calls, working switch-board (multiline telephone), helping out with whatever needed to be done

(End of work experience program)

• Contra Costa College 01/13-

3 seasons Restaurant

Culinary Student (Introduction to Food Service)

(ServSafe)

(F.O.H.)Busser/Runner/Server/Cashier/Host/Expediter/Management

(B.O.H.)Dishwasher/prep cook/Gather recipes/Butchering/Management

RESPONSIBILITIES : Learning The Different Jobs in a Restaurant (F.O.H. & B.O.H.) and How to Properly- Cook, Clean , Wash Dishes, Work POS system, Host, Buss tables, Serve Guest, Turn tables, Serve Plates, Take Orders, Learning How to Properly Prep Cook, Store and Label Food, Convert Recipe's for Parties of small events , work under pressure

Also learning Food safety &Sanitation

PERSONAL EQUIPMENT

- Chef pants
- Knife set
- Non-slip Shoes

REFERENCES

Sue mcracklin
Richard Thornhill
Head Chef Nader Sharakes

RELATION/YEARS KNOWN

family friend/ 6
previous employer
Teacher/1

NUMBER

510-691-9110
916-227-0301
510-235-7800ext 4408