

# 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 ,Filleting, 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)

• **Employment Development Department (EDD)**

**04/12-07/12**

**2901 50<sup>th</sup> 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 mcCracklin  
Richard Thornhill  
Head Chef Nader Sharkes

#### **RELATION/YEARS KNOWN**

family friend/ 6  
previous employer  
Teacher/1

#### **NUMBER**

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