

MICHAEL DUFFEY

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OBJECTIVE: To obtain an entry level position in the field of culinary arts

SKILLS

- Good knife skills
- Grill and deep fryer experience
- Able to follow and execute recipes
- Excellent verbal communication
- Fast learner
- Honesty and integrity
- Highly-driven with a strong work ethic
- Motivated and takes initiative
- Flexible and adaptable
- Self-motivated and extremely motivated to learn
- Interacts well with others
- Able to work independently and in a team environment
- Works well under pressure
- Positive attitude
- Excellent time management skills
- Software Knowledge: Word, Excel, Internet navigation and research, POS Systems

EDUCATION

The International Culinary School at The Art Institute of California-Silicon Valley

Bachelors of A candidate, Culinary Arts

- Fundamentals of Classical Techniques
- Concepts & Theories of Culinary Techniques

EXPERIENCE

2012-Present Volunteer Football Coach, Fremont, Ca

- Coached 15-30 Kids and worked on fundamentals

2012-2012 Cheese Steak Shop, Fremont, Ca

Line Cook and Prepcook

- Cooked sandwiches
- Worked on deep fryer and flat top grill
- Opened closed and stocked worked

2009-2010 Prince Hall Apartment, San Francisco, Ca

Maintance and Property Manager

- Wrote and collected rent receipts and attended maintance problems

2004-2008 Boys And Girls Club, San Francisco, Ca

Summer Teen Staff

- Helped oranize sports for youth from 8-12 years old