

KIM WHITTINGTON

415-235-1099 SIMPLYDIVINECHEF@YMAIL.COM

Professional Experience

SAP (Aramark) San Jose, CA United States

Cook 1 October 2011 - Present

- As a cook 1 for the Sharks sports team (Hockey) in San Jose , I was directly responsible for the Hot line along with a team of 5 others. This line provided all meals directly for the Sharks and their wives. Functions included;
- Prepping of all vegetables (chopping dicing, and mincing);
- Blanching all vegetables;
- Saute;
- Grill firing and finishing all product on the line;
- Clean, cut, and cook meat, fish, or poultry;
- In this position I also assisted in the pantry four days a week.

THE MOUNTAIN WINERY SARATOGA, CA United States

LINE COOK/ JR CHEF April 2010 - October 2013

- As a Line COOK / JR Chef at the Mountain Winery (A concert and events venue winery). I was on the line responsible for my own station. this station was all fry & some grill items, made to order. Daily Prep lists were assigned.
- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Turn or stir foods to ensure even cooking.
- Season and cook food according to recipes or personal judgment and experience.

- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Portion, arrange, and garnish food, and serve food to waiters or patrons.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.
- Substitute for or assist other cooks during emergencies or rush periods.

Education

UNIVERSITY OF MO. ROLLA, MISSOURI United States

ECONOMICS/MARKETING

- I also have a BA in Sports Medicine / Nutrition

Additional Skills

- Personal Chef for 8 years serving Families and Individuals. Demonstration Chef at various Department Stores and Wedding Showers. Chef for various church and social events.