

# Patrice L. Kirk

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## Objective:

Obtain a culinary orientated position, where my previous education and experience can lead to a full time career or room for growth within a company.

## Qualifications:

- Serve Safe Certification (Expires 2016)
- Advanced Culinary Completion Certificate 2013
- Food Handlers License (Expires 2014)
- California Driver's License (Expires 2015)

## Culinary Experience:

Sodexo Academy of Art San Francisco, CA 01/2013-Present

### Prep Cook

- Prepare food for cook's production.
- Finish production sheets and records.
- Ensure clean cooking area, utensils and equipment.
- oversee and maintain raw goods' rotation.
- Store leftover raw goods as per cooking procedure.

Gott's Roadside Cuisine San Francisco, CA 02/2012-01/2013

### Line Cook

- Multitasks on the line while maneuvering between set up and meat preparation.
- Prepare food items as directed in a sanitary and timely manner.
- Follow recipes, portion control, and presentation specification as set by professional staff.
- Restock all items as needed throughout shift and clean/maintain station while practicing good safety and sanitation skills

McDonald's Joliet, IL 08/2011-11/2011

### Crew Member

- Provided excellent customer service by taking accurate orders and providing their meals promptly.
- Follow safety and sanitary procedures as described by corporate guidelines.

## Education:

Berkeley City College Berkeley, CA 01/2013-Present

### AA degree

Completed courses associated with California State University requirements for transfer students.

Treasure Island Job Corps Center San Francisco, CA 12/2011-03/2013

### Advanced Culinary Arts Certificate

Completed courses focused on Food & Beverage, Garde Manger, AM & PM Bistro Casual Dining, Baking, Advanced Pastry, and Fine Dining

Performed front and back of the house duties in Fine Dining Restaurant (on campus).

Purdue University of Calumet Hammond, IN 01/2010-06/2010

### Hospitality and Tourism Management

Studied courses regarding hotel and restaurant food cost, and human resource management

Homewood-Flossmoor High School Flossmoor, IL 08/2003-06/2007

### High School Diploma