

Dash Johnson
2318 Chestnut Street
Oakland Ca. 94607
Contact: (510) 470-8974

Qualifications:

- Experienced in working with large volumes in food service operations
- Certifications: ServSafe, Food Safety Managers Certification 12/11/12
- ManageFirst certified in Human Resources/Supervision in the Hospitality Industry 6/13
- Completed courses in: Soups, Stocks & Sauces, Food Science & Nutrition, Food Cost, and International Cuisine
- Proven ability to work in customer service and produce quality product
- Fast learner with exceptional organizational skills
- Productive team member

Training and development:

- Assisted food service director in preparing meals for over 100 students, faculty members, and guest, executed prep lists and recipes from multiple regions
- Acted as head chef for 2wks. rotation; created prep lists, ordered items, supervised up to 25 peers, ensued proper menu execution
- Communicated with guest; explaining menu items and options during food service operations
- Supported and managed in closing kitchen for lunch, sanitized work station, properly stored necessary food items and products

Culinary Experience:

Kimball's Carnival (Jack London), Oakland Ca.

Head Cook, May 2012 to Jan. 2013

Responsibilities:

- Prep and produce sauces
- Maintain a safe work environment for staff
- Write and present PO (purchase orders)
- Help develop ideals, recipes, and lower food cost

Education:

<u>College of Alameda</u>	<u>Alameda CA.</u>
Associate in Social Science	6/2006
<u>Laney College</u>	<u>Oakland CA.</u>
Certification in Restaurant Management	6/2013
<u>Laney College</u>	<u>Oakland CA.</u>
Associate in Restaurant Management/Food Science	Candidate 2014