

# **Askia Johnson**

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## **Objective**

I am seeking a prep cook position with Acrobat Outsourcing to utilize my current level of training and further develop my knowledge of Culinary Arts.

## **Education**

Le Cordon Bleu College of Culinary Arts  
*Certificate of Culinary Arts*

Graduated: 2013, May

## **Skills**

Ability to work effectively as member of a team  
Ability to work clean and carefully under pressure  
Ability to lift a minimum of 50 lbs+  
Highly organized; able to multi-task and accomplish multiple objectives  
Maintain a professional demeanor, strong work ethic, and attention to detail  
Understands how to use a variety of food service equipment including knives, pots and pans, ovens and grills, food processors and slicers

## **Professional Experience**

Culinary Staffing America  
*Prep Cook*

Sacramento, CA  
11/2013 -Present

Assisted on the line, preparing stocks, sauces, and entrees  
Experience in plating and garnishing food items using various creative techniques  
Applied effective food protection and sanitation measures on a daily basis  
Cut & prepared an array of proteins, seafood, fruits and vegetables to exacting standards

Ovations at Raley Field  
*Cook*

Sacramento, CA  
03/2013 -08/2013

Prepared a variety of menu items under strict time and quality control standards  
Applied effective food protection and sanitation measures on a daily basis

Glamour Chefs Catering  
*Prep Cook*

Sacramento, CA  
01/2004 -07/2009

Responsible for setting up serving lines, garnishing food items, applying food protection, and sanitation measures  
Responsible for receiving and properly storing supply shipments  
Conducted preliminary food preparation  
Prepared and cooked menu items

## **Certifications**

Valid *through* August 2015 ServSafe  
Food Handlers Card /Certified Professional Food Manager  
09/17/2012-09/17/2017 ANSI