

Askia Johnson

170 Groth Circle, Sacramento, CA 95834
916-561-9013 /

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 Sacramento, CA
Prep Cook 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 Sacramento, CA
Cook 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 Sacramento, CA
Prep Cook 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