

Cellular (510) 712-7068

JOHN WHITE

955 75th Ave, Apt. B
Oakland, CA 94621
white74go@gmail.com

Objective

Experienced cook actively seeking a position in the culinary field that will offer the opportunity for me to continue to learn and develop my culinary skills

Skills

- ServSafe Certified
- Sound ability to understand basic sanitation requirements related to personal hygiene, food handling and equipment safety and sanitation
- Ability to use a variety of knives, hobart mixer, tilt skillet, pizza ovens and grills
- Excellent ability to listen to directions and follow basic instructions, customer focused

Experience

Grill Cook

04/2012 to 09/2012

Everett & Jones

Oakland, CA

- Soul food cook; prepared restaurant menu items such as: ribs, brisket, bbq chicken, Mac & Cheese, corn bread, yams, collard/mustard greens & potato salad
- Cooked basic and convenience foods, baked with and without mixes, prepared soups, sauces and stocks, meat cutting, and butchery
- Responsible for inventory count, FIFO, & kitchen sanitation
- Trained and managed restaurant and kitchen staff

Cafe Cook

05/2011 to 01/2012

Berkeley Bowl

Berkeley, CA

- Created, planned and cooked daily specials including; oven baked pizza, burgers and gourmet salads
- Experienced on the grill; prepared items such as; Ahi tuna, & lamb gyros
- Maintained sandwich station & prepared vegan style foods to order
- Other responsibilities included: Received deliveries, ordered all kitchen supplies, cooked soups that reflected seasonal menu changes, prepared the daily menu and trained new employees

Caterer

12/2007 to 03/2011

Kings Catering

Oakland, CA

- Created custom-designed menus for events, parties, picnics, church functions and corporate affairs
- Prepared a variety of foods according to customers' orders; Mexican, Soul, American and Italian foods
- Washed, peeled and cut various foods to prepare for cooking or serving

Education

Kitchen of Champions

2011

Oakland, CA

ServSafe Certification/ Food Protection Manager Certification
Certification NO. 7905620

Las Medanos Jr. College

2001

Pittsburgh, CA

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Dear Hiring manager:

It is with great interest that I am forwarding my resume for consideration within your organization. Combining my previous experience within customer-centered environments with strong interpersonal and communication abilities, I am confident that you will quickly realize my ability to make major contributions to your organization. Therefore, I ask you to consider the following in addition to my enclosed resume:

- Possess a great work ethic and superb team skills
- ServSafe Certified / 10+ cook experience
- Excellent communication and interpersonal skills, able to adapt quickly in new and changing business, social, and cultural environments

My previous employment, as a cook demonstrates attributes that make me a valuable employee. In my entire professional career, I have maintained an excellent record of being on time, prepared, and eager to take on new responsibilities.

My resume is enclosed to provide you with details of my skills and accomplishments, but I am certain that a personal interview would more fully reveal my desire and ability to contribute to your organization. Thank you for your time and consideration, and do not hesitate to contact me if you have any questions. I look forward to speaking with you soon.

Sincerely,

John White