

**LESLIE DONIGAN**  
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## Objective

Seeking a position as a line cook in the culinary industry, which would make use of my proven abilities and cooking skills. A position requiring excellent execution of timing, quality, temperature, portion and plate presentation skills.

## Work History

## Shanghai Reds Seafood and Steak Restaurant

**Marina Del Rey CA**

### **Line Cook, Garde Manger**

**Omelet/Pasta Station –Saturday & Sunday Brunch**

2010 – September 2013

- Extreme high volume restaurant 100 – 700 covers per day, and over 1400 covers on weekends.
- Successful leader, and equally effective as a member of a team.
- Highly organized able to multi-task and accomplish multiple objectives.
- Professional demeanor and attentive to detail.
- Production and presentation of well-prepared, flavorful food with the highest sanitation standards.
- Ability to create both classical and cutting edge food presentations.
- Knowledge of basic butchering.
- Conduct preliminary food preparation.
- Prepared and cooked menu items.
- Set up serving lines, garnishing food items, while applying food protection and sanitation measures.
- Receive and properly store supply shipments.
- Schedule and organize events

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## **Operations Manager/Consultant**

1982-Present

- Plan and prepare employee work schedules.
- Coordinate schedules with clients to ensure that services are provided in an efficient and timely manner.
- Inspect work performed to ensure that it meets specifications and quality standards.
- Perform and assist with cleaning duties when necessary.
- Confer with employees to resolve performance and personnel problems.
- Establish and implement operational standards and procedures.
- Investigate concerns regarding service and equipment, and make corrective actions.
- Maintain records of work hours, budgets, payrolls, and other information.
- Inspect and evaluate the physical condition of facilities to determine the type of service required.
- Check and maintain equipment to ensure that it is in working order.
- Accounts payable and receivable

### **Computer or Language Skills**

Thorough knowledge of P.O.S systems, Microsoft Word, Power Point. Excellent verbal and written communication skills.

## Certifications

Serve-Safe Certification, National Restaurant Association, 2013.

## Education

The International Culinary School at The Art Institute of California - Los Angeles  
Honors Graduate June - 2013 Culinary Arts - Associates Program

## References

Professional and personal references will be furnished upon request