

Jinny Richardson

530.613.3521

richardsonjinny@gmail.com

SUMMARY OF QUALIFICATIONS

Creative, Competent naturally skilled cook, natural abilities in exceptional customer service; extensive experience in hospitality/restaurant industry. Skills includes; Chef BOH/ FOH, supervisory/ management, recipe development, menu layouts, costing formulas, excel tracking sheets, purchase management to par levels, vendor interfacing, catering/ buffet layouts for menus, staff direction of 12 employees+ & delegation skills, independent worker, team orientation, line; sauté, grill, pantry, pastry exp., sanitation standards, safe working condition standards, temp control management, rotation, labelling. Fast, accurate & professional work ethics. Closing and opening procedures, current serv safe .

EXPERIENCE

Cook/ Specialty Chef, Intel Folsom: Current Position, Vegetarian specialty chef daily weekday service for Intel employees. Cook from scratch daily, local fresh ingredients, high standards. Team Lead by Executive Chef Andrew & Head Chef Matt, Bon Appetite Management.

Kitchen Manager / Sous Chef , Green Boheme Restaurant : 1825 Del Pa so Blvd, Sacramento, 2012
Management of daily operations for BOH. Oversee of staff management up to 12 employees, schedules, purchase orders, vendor interfacing, menu creations, recipe development, budget management, schedule assistance, line management, Key holder.

Chef: Tsudas Eatery :103 Sacramento Street Auburn, Ca 2010 to 2012

Responsible for all BOH operations,manage-operate hot and cold line, recipe creations, created artisan bakery , high-end Deli case management , costing, all inventory control, purchasing , staff management, all aspects of high-end catering, cooking classes, some FOH operations-table service, customer satisfaction, POS knowledge with all basic PC operations. Key holder

Buyer/Inventory, Vitamin Specialist: Whole Foods: Roseville, Ca, 2008 to 2009

Hired directly to perform as Vitamin Buyer, Accomplishments included:

Placed orders, vendors, inventory manage, customer service, manage product on floor.

Kitchen / Whole Foods: work saute, grill on line: Arden, Ca 2008 to 2009

Daily prep, for hot line, follow house recipes, rotation, stock, work from priority list.

Manager: Bay Gourmet/One Ripe Tomato: Granite Bay, CA, 2007 to 2008

Hired as chef to develop new recipes, was promoted to store co-manager. As co-manager, responsible for managing up to seven employees, all staff management, costing and inventory control, product development, and store promotion and marketing; encourage team building and employee participation. Key Holder

Team Member: Sunrise Natural Foods: Auburn, CA 2006 to 2007

Sunrise Natural Foods specialized in having highly knowledgeable staff to assist customers in specific product categories. I was hired as special sales force team member for supplements, herbal, and bulk products and was responsible for educating /assisting customers.

Owner: Richardson's Professional Cleaning 2001 to Present

Co-founded business and eventually bought out partner. Accomplishments & responsibilities include:

·Built from scratch into thriving business with up to 13 steady business/commercial and residential

customers.

- Managed and trained employees.
- Managed accounts payable/receivable.
- Current

Wines sales/ professional server: Bootleggers Restaurant, Auburn, Ca 1999-2002

Professional Server at a fine dining restaurant; skills included: top sales of wine thru consistent updated knowledge of broad range classic and fine wines, five course service of full menu, all duties completed with a motivated attitude and customer service integrity.

Owner/Founder: Catering Business Auburn, CA 1996 to 2001

Specialized in catering to specific client dietary needs including low sugar, low fat, gluten free, no-dairy, vegan, vegetarian, raw, macrobiotic, and Ayurvedic. I also developed recipes for ethnic cuisines including Indian, Thai, and Japanese. Accomplishments include:

- Successful catering of wedding with up to 150 people.
- Special events catering that included development of a 12 course dinner menu, and coordination of guest speakers and entertainment.
- Creation of fully custom natural wedding cakes.

Shift Leader, Café Mecca Nevada City, CA 1997 – 2000

Managed kitchen staff and operation flow.

- Recipe development, follow daily prep, stock levels, proper rotation, storage /placement of orders receiving, cold line
- Opening/closing, inventory, recipe development

Head Chef, Seasons of Joy Restaurant, Auburn, CA 1995-1997 Responsible for recipe creation, managed production flow, prep, rotation, inventory and stock, hot & cold line

Head Chef, Deli Department, Sacramento Natural Foods Co-op, Sacramento, CA 1995-1996

Responsible for recipe development and day to day operation of deli case; this position required the ability to successfully multi-task, work quickly to solve problems and meet daily deadlines.

- Manage 40 recipes for front deli, follow prep , rotation , presentation.
- Responsible for proper food handling procedures, proper kitchen hygiene, and food rotation.

EDUCATION

- Sierra College, Rocklin, CA 1996: fine arts & nutrition; credits equivalent to **AA degree**.

- Sierra College, Rocklin, CA 2007: Course series in **business management** theory and application, and **handling conflict in the work environment**.

- Institute of Educational Therapy, Santa Rosa, CA 1996: Dietary Counseling,

California state certification. Studies focused on Variety of different dietary styles;

vegetarian, vegan, macrobiotic, blood type diet, Ayurvedic approaches. How to

prepare, cook, shop with emphasis on ethnically diverse recipes. Extended

studies in Gluten Free, sugar substitutes, dairy free & raw foods.

- Sadhana Yoga Chi, Lake Tahoe, CA: Yoga Teacher Certification.

- Institute of Personal Awareness, Sacramento, CA, 1992: Life and personal growth trainer certification.

Study Under Cordon Bleu Trained Chef at Cafe Mecca, Chef Jordon 1997-2000

Professional References:

Terrell Evans –

Bon Appetite Management @ Intel, professional work history.

1900 Prairie City Road, Folsom

(408) 710-4629

Mathew Krutz -

Bon Appetite Management @ Intel, professional work history.

1900 Prairie City Road, Folsom

(916) 496-1509

Nancy Hakalah -

Marketing Management, Tsudas Eatery, 15 yr known professional personal work history. Po Box 4954, Auburn

(310) 962-8780, blueskyartgal@yahoo.com

Andrea Quinn –

Restaurant General Manager 2 yr known professional work history. Auburn

(530) 863-8442, bwitchaq@yahoo.com

Brooke Preston –

Restaurant Owner, 1yr. professional work history , Sacramento

(916) 606-2436

Personal References:

Kathy Phillips- Dollar Tree Management, 20 yrs known personal history.

1800 E. Street, Davis

(530) 305-2388 kathleenmphilips@hotmail.com

Marj Bryant -

HP, 18 yrs known personal history. Sacramento

(916) 548-1005