

James A. Douglass
4215 Brookfield Drive
Sacramento, CA 95823
(916) 821-0300
jamesdouglass502@gmail.com

HIGHLIGHTS OF QUALIFICATIONS

- Work hard, learn fast, willing and able to assume responsibility
- Passion for food; commitment to producing highest quality products
- Experienced with successful retail design and display
- Good team player; work well with all kinds of people

RELEVANT EXPERIENCE

Cooking Knowledge

- Prepare different classes of soups
- Prepare a white and a brown stock
- Cook different forms of starch using appropriate cooking methods
- Properly season foods
- Serv Safe certified
- Be capable of safely operating and cleaning standard kitchen machinery and equipment
- Produce basic knife cuts while demonstrating proper knife skills
- Prepare the five “Mother Sauces”
- Cook vegetables using various cooking methods
- Have an understanding of timing for cooking for the public
- Developed a sense of urgency and prioritizing of tasks
- Maintain an organized and sanitary work station
- Understand the importance of First in, First out (FIFO)
- Product identification

EMPLOYMENT or WORK HISTORY

MS Shirley's Cajon Cuisine (Food truck) Sacramento, CA 95832 7-1-12 to Present
(Line Chef) Coordinate and prepare truck for daily use as well as catered events.
Prep full menu which consisted of sauces.salsas.brines, marinates both wet and dry
Slice breads, fabricate meats. Work at all three stations as well as customer service.
Able to work flexible hours, assist in training of new employees
Supervisor Chef David :(916) 710-1287

The Republic/ Drewski's Hot Rod kitchen 908 15th St Sacramento, CA 95814 5-10-12 to 7-1-12
(Line Chef) Grilled variety of meats, fryer, sandwich prep, pantry, and baking.
Breakfast items sauces relishes, brines, prep all recipes and items available on menu
Of the bar as well as the food truck. Assisted in creating new concepts and recipes.
Was lead cook on any shift that I worked. Based on experience, competency, and problem
Solving abilities. Supervisor Chef Phan Lai: (916) 370-6157

Cordova Casino: 2801 Prospect Park Dr Rancho Cordova, CA 95670 10-12-10 to 3-23-11
(Line Chef) Prepping as well as preparation of the entire menu demonstrating a wide Variety of cooking techniques. Was responsible for the entire late night kitchen functions. Participated in the planning and implementing catered events both on a small and large scale at the discretion of my supervisor as well as independently. Kept daily log of waste and usage To ensure FIFO, menu consisted of extensive breakfast items to high end dinner cuisine.
Supervisor Zole Andahazy : (916) 350-0805

Brew it up: 801 14th Street Sacramento, CA 95814 2-10-09 to 7-08-10
Readied kitchen tools and stove ovens etc. for the day's work. (Line Chef) baking, deserts, salads, carving, frying, following prescribed recipes, sauces
Catering preparation, involved in all phases of the daily routine of the kitchen.
Fruit and vegetable tray preparation grill work, sauté. Worked dinner shift and maintained a high quality standard consistently. Effectively and competently trained new employees.
Supervisor Mike Costello: (916) 441-3000

Pearle on the River: 1379 Garden Highway Sacramento, CA 95833 4-1-09 to 10-1-09
Prep cook (meat fabricator). Responsible for the daily maintenance of all seafood and meat products. Prepped all recipes and items on the menu, fabricated all meat and seafood proteins.
Supervisor Chef Matthew Jones: (916) 567-3275

East Bay Restaurant Supply: 522 N 12th Sacramento, CA 95818 5-5-2006-3-19-2009
Assisted in all phases of food and equipment presentations. Worked with various local chefs on the prepping for live television as well as weekly cooking demonstrations on site. Supervised interns in order to emphasize a safe work environment as well as foster a productive reliable kitchen staff.
Supervisor Chef Carolyn Krumpke: (916)440-0620

EDUCATION & TRAINING

2007-graduated	Culinary Arts	CAJ Skills and Business Education Center
1979-1981	Applied Sciences	Ellsworths Community College
1977-1979	Administrative Specialist	US Army
1974-1977	General Education	Woodrow Wilson High School

James A. Douglass
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Chef Carolyn Kumpf
Culinary Center Event Coordinator (Former)
East Bay Restaurant Supply, Inc.
522 North 12th Street
Sacramento, CA 95811
530-651-4458

Mike Costello
Owner, Brew It Up
801 14th Street
Sacramento, CA 95814
916-441-3000

Joel Sutton
Chef- Instructor
Charles A. Jones Career & Education Center
5451 Lemon Hill Avenue
Sacramento, CA 95824
925-565-6097

Rhonda Barsotti-Hopson
Culinary Arts Program Coordinator
Charles A. Jones Career & Education Center
5451 Lemon Hill Avenue
Sacramento, CA 95824
916-201-3751

Chef Phan Lai
Head Chef Drewskis Hot Rod kitchen
15th & I
Sacramento, CA 95813
916-370-6157