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| Overview | <ul style="list-style-type: none">• Demonstrated skills in greeting customers presenting menus, taking food orders and expediting them through the kitchen• In-depth understating of serving food and attending to customer's needs• Able to cash out customer, clear and clean tables• Able to prep and execute menu with minimal supervision• Serve Safe Manager Certification• Participation in St. Joseph Culinary Training Program |
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Professional Experience

Chocolate Kitchen
Chocolatier

2012 to Present

- Conceptualize specialty menu for high end parties and events
- Hire, train, and direct cooks/chefs
- Plan menu, assure quality control, and minimize waste
- Prep all food production for service

Excel Staffing

*2010-
Present*

Server

- Greet guest and accompany them to their tables
- Present menus and respond any question regarding menu items
- Describe meal constituents and cooking methods to patrons
- Stock service areas with supplies
- Prepare and serve specialty dishes
- Take necessary action and resolve any complaints

Education & Qualifications

St. Joseph Culinary Program
Towosn University B.F.A
Server Safe Manger Certification

References & Supporting Documentation Furnished Upon Request