

Nicole Gamble
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Objective

To find a challenging position in the culinary field, with an increasing possibility towards upper level opportunities through time & work experience.

Education

Art Institute of Sacramento— Sacramento, CA 95833

Trained in Culinary Arts- 6/2013

Certifications

American Red Cross-Certified Professional Rescuer; AED, CPR

Expires- 7/2015

Serve Safe Certification

Expires- 3/2017

Skills

* Bilingual English/Spanish

* Highly Organized

* Great Inter Personal Communicator

* Good Critical Thinker

* Thrive in Challenging Environments

* Dedicated to finishing all tasks

* Positive Attitude

* Experienced Baker

Experience

Jackson Rancheria Casino Hotel & Resort, Jackson CA 95642

5/2012-3/2013

Banquets Cook 2- Prepared, seasoned, finished, & garnished all food in kitchen preparation in accordance with established recipes. Positively demonstrated the ability to work in multiple food outlets, with providing clear direction, instruction & guidance to other team members to meet task deadlines.

Red Hawk Casino, Placerville CA 95667

6/2011-2/2012

Line Cook 2- Ran multiple stations with emphasis in Mexican cuisine which involved, preparation, seasoning, finishing & garnishing all food coming from that station(s).

Sodexho USA Otter Express, Monterey CA 93940

3/2009-8/2009

Grill Cook- Prepared American Cuisine such as Hamburgers, Chicken Burgers, Veggie Burgers along with hot sandwiches like Panini's & Pitas.

Applebee's Bar & Grill, Salinas CA 93906

10/2000-7/2002

Food Runner/Expo- Assisted all servers with ticket orders by loading food trays for tables & at times would run trays to of food to their designated location in the restaurant.

Roy's Drive In, Salinas CA 93906

3/1998-4/2002

Grill Cook- Prepared American Cuisine such as Steaks, Hamburgers, Grilled Chicken sandwiches, Veggie Burgers & various deep fried foods.