

# LeVon T. Wortham

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## **OBJECTIVE:**

- Obtain a Mid- level position within the food service industry

## **WORK EXPERIENCE:**

### **Volunteer, Clare Square's, Emeryville, CA**

06/13-07/13

- Worked with a packaging team, under tight deadlines, observing GMP regulations on hi-end products for sale in distinguished San Francisco venues.

### **Food Service Assistant, Oakland Unified School District, Oakland, CA**

08/11-02/13

- Prepared and serve safe food ,prep food service facilities and serving areas, portion control, cashier accounts, inventory and stocking control

### **Supervisor, Universal Protection Services, Oakland, CA**

08/07-06/13

- Dispatch/Access Control: responsible for communicating and directing other employees
- New employee training : site specific policies and protocol
- Shift scheduling

### **Kitchen Manager, the House of Soul Food, San Leandro, CA**

09/10-4/11

- Front and back line cook

### **Cook/Caterer, Jones Brothers Catering, San Francisco, CA**

2/08-5/10

- Menu planner and cook for large catering events

### **Dairy Clerk, Safeway Inc., Walnut Creek, CA**

12/05-08/07

- Inventory, stock control , training new employees

## **EDUCATION AND SPECIALIZED TRAINING**

### **Certificate in the Fundamentals of Commercial Bakery Production, Bread Project, Emeryville, CA**

5/13-7/13

- Completed 12-week intensive job training program that included components in good manufacturing practices, safety and sanitation, workforce readiness and commercial baking practices and techniques
- Prepared cakes ,pastries, breads and desserts for catering and wholesale operations
- Experience using commercial baking equipment such as convection-rack ovens, dough sheeter, floor and table top mixers, bread slicer and dough rounder and divider, many unique kitchen tools
- Proficient in making quick and yeast breads, rolls and buns, quiche, pastry creams, various cookies, cakes, tarts, galettes, and muffins

### **St.Vincent De Paul: Kitchen of Champions Culinary Program, Oakland, CA**

4/11-7/11

- **ServSafe:** Food Protection Manager Certificate
- **Certificate :** Knife Skills, Kitchen Essentials , Adult Nutrition