

# LeVon T. Wortham

3804 65<sup>th</sup> #1  
Oakland, CA. 94605  
(510)633-1176  
levontp@yahoo.com

## OBJECTIVE:

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

## WORK EXPERIENCE:

<b>Volunteer, Clare Square's, Emeryville, CA</b>	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.	
<b>Food Service Assistant, Oakland Unified School District, Oakland, CA</b>	08/11-02/13
• Prepared and serve safe food ,prep food service facilities and serving areas, portion control, cashier accounts, inventory and stocking control	
<b>Supervisor, Universal Protection Services, Oakland, CA</b>	08/07-06/13
• Dispatch/Access Control: responsible for communicating and directing other employees	
• New employee training :site specific policies and protocol	
• Shift scheduling	
<b>Kitchen Manager, the House of Soul Food, San Leandro, CA</b>	09/10-4/11
• Front and back line cook	
<b>Cook/Caterer, Jones Brothers Catering, San Francisco, CA</b>	2/08-5/10
• Menu planner and cook for large catering events	
<b>Dairy Clerk, Safeway Inc., Walnut Creek, CA</b>	12/05-08/07
• Inventory, stock control , training new employees	

## EDUCATION AND SPECIALIZED TRAINING

<b>Certificate in the Fundamentals of Commercial Bakery Production, Bread Project, Emeryville, CA</b>	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	
<b>St.Vincent De Paul: Kitchen of Champions Culinary Program, Oakland, CA</b>	4/11-7/11
• <b>ServSafe:</b> Food Protection Manager Certificate	
• <b>Certificate :</b> Knife Skills, Kitchen Essentials , Adult Nutrition	