

# Vira Eison

Tel: (510) 965-8472 E: [viraeison@yahoo.com](mailto:viraeison@yahoo.com)

<http://chefvira.blogspot.com>

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## RESTAURANT COOK

- Customer focused and creative cook with 5+ years' diverse experience of working in a restaurant environment.
- Highly knowledgeable in consistently producing and presenting well-prepared and flavorful food while keeping high sanitation standards in check.
- Strong background in preparing Southern regional and other specialty dishes.
- Highly experienced in following sanitation guidelines for food preparation.
- Exceptional understanding of performing quality inspections to ensure that the quality of food is good.

## HIGHLIGHTS OF ACCOMPLISHMENTS

- Participated in the Heart Association's Healthy Cooking Conference, adapted signature menu items for special dietary needs
- Sponsored Vendor Booth and participated in Sacramento's Annual Banana Festival
- Elevated gross sales by 40% for failing BBQ Restaurant by offering fresh new menu choices
- After only 6 months in culinary training, ran breakfast kitchen for Sacramento Bed & Breakfast
- Designed menus and prepared meals to serve 100+ people for Capital City Lodge, IBPOW, in their effort to give back to the community

## PROFESSIONAL EXPERIENCE

**Restaurant Cook/Owner** | Candied Yams Catering Company – 2011 - 2012

**Line Cook** | Po Boyz Bar & Grill, Folsom, CA | 2010 - 2011

**Cook/Grillmaster** | Johnny Broadway's BBQ, Sacramento, CA | 2011

- Ensured that all orders follow menu presentation
- Ensured provision of service in terms of order accuracy and time management
- Ensured smooth coordination between the back-end and front-end activities
- Fetched items from inventory room
- Fried and Grilled food items
- Greeted guests and made arrangements to seat them
- Interviewed, hired and trained personnel to work in a restaurant environment
- Maintained kitchen equipment and tools
- Managed customer complaints and queries
- Managed inventory and stocks and supplies
- Managed restaurant operations in terms of staffing and scheduling functions
- Maintained Inventory and supplies
- Portioned and arranged food aesthetically on plates and platters
- Prepared relishes and salads
- Prepared side dishes and desserts
- Prepared food items for cooking by washing, cutting and cleaning them
- Weigh and mix ingredients according to recipes

## EDUCATION & CERTIFICATION

BA in Culinary Management, Arts Institute of California – *Ongoing*

AA in Liberal Arts, Berkeley College, Berkeley, CA – 2000

ServSafe, Food Handlers & CPR/First Aid Certifications

**Various Miscellany Positions** Bus person, food prep, and cook positions while attending college.

## BRAG PAGE



### JOHNNY BROADWAY'S



4/13/2011

PyNKi V.  
Elk Grove, CA

So we went here for lunch...We got BBQ chicken dinner, Johnny's hamburger, and a whole bunch of sides, collard greens, sweet potatoes, baked beans, fries, peach cobbler. The Sides were FREAKIN' delicious!!! The chicken was good..moist..lots of BBQ sauce. I would just come here and order a bunch of the sides. They melted in your mouth...its like MOM'S home cooking!!! Prices are cheap. Its like a mom & pop shop!!!

They have a new Chef. MiSS. ViRA!!! She cooks the best!!! I would go there just to eat her sides!!!! Dont know how much longer the restaurant will stay open..because of the traffic flow that goes in there. But I know that I will go whatever "'MiSS ViRA" is making that peach cobbler!!! =) Remember that name!!! She'll be making her own someday!!

4/19/2011

o 1 friend  
o 6 reviews  
o travis a.  
  
Elk Grove, CA

So me and the wife had lunch there about two weeks ago. I was driving down Broadway and i have seen this place around for a while, so i figured we would try it out. Well they have amazing sides and tender meat. We got the collard greens, baked beans, candied yams and apple cobbler. We could not be happier with everything. Some past reviews might of had bad luck, but i guess there is new management there with a new chef. Her name if Vira, if you get the chance give her food a try. I promise you will leave with a smile on your face.

### Candied Yams Catering Company - CLOSED

@Moon River Inn, 8201 Freeport Blvd  
Sacramento, CA 95832



Friends  
9 reviews  
Chef Richard  
PANNELL.  
Sacramento, CA  
10/13/2011

Candied yams signature dish, Sweet Potato Waffles, is as good as it gets! I am the number one fan of sweet potatoes and I could not have done better myself...the atmosphere is nice and pleasant (Candied Yams is located inside the New Moon River Inn)...I happen to know the Chef personally and she is just getting started.

## Professional and Character References

### Vira Eison

Excellent knowledge of the food and beverage business

Exceptional client service skills

Good organizational and communication skills

Great attention to detail and ability to multitask

CONTACT REFERENCE	HOW THEY KNOW ME
<p>Joe &amp; Marissa Adams Proprietors The New Moon River Inn 8201 Freeport Blvd Sacramento, CA 95832 <b>(916) 665-2293</b> (916) 248-6676</p>	<p><b>dba Candied Yams Catering</b> Leased kitchen space under business name offering fresh breakfasts daily.</p> <ul style="list-style-type: none"><li>• Created recipes for menu items and daily specials.</li><li>• Developed presentation and garnishment.</li><li>• Responsible for interviewing, hiring, scheduling, and management of restaurant staff.</li><li>• Maintained relationships and managed expenses with reputable food purveyors.</li><li>• Designed, developed and executed menus, quality control, and specials.</li><li>• Planned and arranged dinners, luncheons, and receptions for up to 200 people.</li><li>• Prepared breakfasts daily for Proprietors &amp; family, as well as B&amp;B staff.</li><li>• Serve orders to customers at windows, counters, or tables.</li></ul>
<p>Bro. Lee Smith House Manager Capitol City Elks Lodge #1147 3706 Stockton Blvd., Sacramento, CA 95820 Cell: <b>(916) 284-7734</b></p>	<p>In effort to give back to the community, this lodge provided free Sunday dinners and hosted special events for up to 150 guests. I provided catering services to accomplish this goal.</p> <ul style="list-style-type: none"><li>• Created weekly Sunday dinner buffet menu</li><li>• Planned and arranged dinners, breakfasts, and receptions for up to 200 people.</li></ul>
<p>Aurielle Watson Aurielle's Imaging Studio 3364 Brookdale Ave, Oakland, CA 94602 <b>(510) 434-1417</b></p>	<p><b>dba Candied Yams Catering</b> Catered 2<sup>nd</sup> Anniversary Celebration – "Mardi Gras" theme <i>(Copy Confirmation Letter attached)</i></p> <ul style="list-style-type: none"><li>• Created menu for Mardi Gras themed event</li><li>• Discussed menu with client</li><li>• Created grocery list   purchased food &amp; supplies</li><li>• Served and plated for banquet</li></ul>
<p>Mattie Hall House Manager Capitol City Elks Lodge #1147 3706 Stockton Blvd., Sacramento, CA 95820 <b>(916) 212-1943</b></p>	<p><b>dba Candied Yams Catering</b> ATLER GUARD FASHION SHOW AND DINNER Catered sit down dinner for 100+</p> <ul style="list-style-type: none"><li>• Created menu for event</li><li>• Discussed menus with client</li><li>• Created grocery list   purchased food</li><li>• Served and plated for sit down dinner</li></ul> <p><i>(Copy of Contract attached)</i></p>