

Lisa Rasmussen

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Highlights

- Highly motivated and capable professional Chef with a 'hands on' approach whom effortlessly adapts well to existing established environments.
- 15+ years experience interacting with customers in an administrative and sales capacity.
- Proven time management skills and ability to multi-task and meet deadlines in high volume, fast paced work environment.
- Proven leadership skills and ability to work both independently and in a team environment efficiently and effectively.

Professional Experience

Sacramento State University - Chef

Nov 2013 - Present

- Follow the menu and recipes in accordance with university guidelines and direction of the Executive Chef.
- Prepare all food items according to established standards including quality, taste, appearance, portioning, waste control, food safety and timing to ensure customer satisfaction.
- Use of industrial equipment to include grills, fryers, ovens, steamer, flat tops, etc.
- Supervise and assist with training for student employees.

Sacramento Convention Center/Classique Catering - Pantry Chef

Aug 2013 - present

- Work directly with the Executive and Sous Chefs to prepare and cook all food items for high volume events and catering.
- Work independently as well as in a large team environment to prepare, plate, and serve large quantities of food efficiently while ensuring highest food quality.
- Exceed standards for cleanliness, sanitation, and safety of all stations, equipment, and walk-ins.

Previous Professional Experience

CA Insurance Broker, Agency/Customer Representative

Feb 2003-Dec 2012

- New business/residual sales rep. and customer service liaison for 30+ insurance companies.
- Account management, customer support, and trouble shoot complex policy issues.
- Reviews and reconciliations for Workers Comp. and other complex benefit structures.
- Train, motivate, and supervise customer service employees and acknowledged as "Total Quality Customer Service Professional".

Education

Elk Grove Unified School District, Culinary Arts Department

Food and Beverage Production and Preparation (Cook Assistant)

April 2013

- Certificate of completion: 224 hours of education and hands on training.

Food Service & Hospitality Safety and Sanitation

April 2013

- Certificate of Completion: 20 hours of classroom and hands on training.

Food Service & Hospitality Basic Cake Decorating

April 2013

- Certificate of Completion: 65 hours of classroom and hands on training.

Americas Training Center, Sacramento CA

California Property & Casualty Ins. Broker License

Sept 2006

References available upon request