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Brian D. McGhee
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Objective

To obtain a position in the food industry where my life experience, cooking skills and strong qualities of respect, integrity, and enthusiasm will benefit a culinary environment.

Education

Le Cordon Bleu College of Culinary Arts
2012 Graduate – Certified of Culinary Arts

Experience

Culinary Staffing America Visalia, CA November 2013-February 2014
Prep/cook

I used my culinary skills to prepare and cook a variety of dishes for clients and venues of Culinary Staffing America.

Infinity Staffing Morgan Hill, CA August 2013 – October 2013
Prep/cook

I used my culinary skills to prepare and cook a variety of dishes for clients and venues of Infinity Staffing.

The Mountain winery Saratoga, CA June 2013 – August 2013
Prep/cook I prepared and sautéed side dishes for dinner service.

Technique Restaurant Cambridge, MA March 2012 – April 2012
Externship completed to acquire full certification as a professional chef. Cross trained in all areas of food production including preparation, line cook and butchering. Plating includes hot and cold apps, grilled fare, sauté and desserts in a fine dining restaurant.

Genzyme Corporation Framingham, MA August 2001-October 2010
Provided animal care husbandry and support service according to standard procedures. Evaluated animals health, reported abnormal condition. Ensured compliance with required regulations.

Certification

Servsafe Certified 05/13/2011 to 05/13/2016

California Food Handler Card 05/02/2013 to 05/02/2016