

Wed  
11/25

**Brian D. McGhee  
1964 McClellan lane  
Lincoln, CA 95648**

Phone: 508-380-8721 \* Email: [briandmcghee@gmail.com](mailto:briandmcghee@gmail.com)

## **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-February2014  
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