

Amy Franken
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Objective:

Seeking a challenging position in the culinary arts field utilizing my abilities and experience.

Work Experience:

2011 – 2012	Poplar Creek Golf Course Burlingame, CA	Waitress/Bartender
2007 -2010	Arslan International Burlingame, CA	Executive Administrative Assistant
2006 – 2007	Starbucks Burlingame, CA	Barista
2004 – 2006	Gambardella's Restaurant Burlingame, CA	Hostess/Server
2001 – 2004	Autohaus Schmid Burlingame, CA	Office Manager/Receptionist

Skills and Qualifications:

- Detail oriented, with consistently great results
- Great team player and quick learner
- Able to work with limited or no supervision
- Excellent time management skills
- Outstanding customer service skills
- Industrious and creative
- ServSafe Certified 2014

Education:

JobTrain

March 2014 – Present

- Working towards a Culinary Arts Certificate. Participating in a 600 hour, hands-on program of training in the Culinary Arts field.
- Studying all aspects of a commercial kitchen. Working all major stations, opening the kitchen, reading and following recipes, receiving products, creating new dishes and clean-up.
- Participating in numerous cooking competitions.
- Trained in kitchen maintenance, food safety and sanitation.

San Francisco City College San Francisco, CA

2008 – 2010
General Studies