

P. Kim Woods-Blair
6312 Mirabeau Drive, Newark, CA 94560, 510. 331.9508

Objective

Seeking a position to utilize a wide background of culinary projects, instruction and experiences in the culinary field.

Qualifications

Excellent communication & organizational skills with attention to detail

Strong networking and outreach

Experienced with culinary instruction/job training program

Experienced working with disadvantaged adults

Certified food safety manager

Over 10 years of professional experience in a commercial kitchen environment.

Experience in culinary design and presentation.

Skills include catering, special menu creation, food cost analysis, budgeting, inventory control and purchasing.

Supervise and coordinate activities of cooks and workers engaged in food preparation.

Experienced with local farmers and distributors

Work History

2010-2012, Sous Chef Instructor/Catering, Kitchen of Champions
St.Vincent de Paul of Alameda County.

Responsible for daily operations of the kitchen, while providing professional leadership and direction to kitchen personnel, culinary students, and volunteers. Ensuring that all recipes, food preparations, and presentations meet Kitchen of Champions specifications and commitment to quality while maintaining a safe, orderly and sanitized kitchen using proper dishwashing/ food-handling techniques.

2008-2010, Cook/Prep/Catering, Epicurean - Group

Responsible for kitchen operations and preparation of 400 organic school lunches for Head Royce School, Oakland, Ca.

Inventory, ordering , supervising, composting & recycling program.

Organic, seasonal, vegetarian, vegan and gluten-free cooking

Special events on and off site catering

2002-present, caterer/personal chef/event planner

Planning and executing all aspects of various catering events.

Volunteer

Meals On Wheels. Hayward CA2002-2003, line cook

George Marks Children's Hospice, San Leandro 2008, cook

Education

Diploma 1984, Woodside High School, Redwood City

1986, A.S. Degree in business, Canada College, Redwood City

2004, San Francisco State University Event & Meeting planning Certificate

2005, American Red Cross, Hurricane Wilma, Florida

Trained and Certified Mass Disaster Feeding

2008, Food Safety Manager Certificate # xe20292876

2008, American National Standards Institute for Food Protection Certificate # 0656

2009 Frontline Disaster Supervisor, San Bruno Fire, Certified American Red Cross

2009 Kitchens On Fire, Berkeley CA

Soups, Stocks & Sauces

2013, International Food Safety Managers Certificate # 20889236

References available upon request