

Fikisha Harrison

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My goal is become employed by an establishment that will allow me to apply my Culinary and Food Service training daily and have the opportunity to grow into a well skilled Culinarian.

EDUCATION

San Diego City & Mesa College

Culinary Art Science Associates Degree

2012-Present

EMPLOYMENT HISTORY

True Food Kitchen Fashion Valley, CA.

Prep Cook

April 2014-June 2014

Prepare Soups, Stocks, Sauces, and Dressings daily. Meat slicing and Fabrication.

Grants Market Place South Park, Ca.

Deli Cook

March 2013-February 2014

Prepared Daily menu items and specials. Sliced Meat and cheeses. Cooked and replenished grab and go's items. I also made baked goods for sale. Maintained cleanliness of kitchen and equipment. Addressed customer concerns and needs within the deli.

Star Chambers San Diego, CA.

Engagement Specialist

August 2012-February 2013

- Work directly with public distributing various food products via sample program
 - Prepare and set up all aspects of demo from start to finish
 - Assist clients in branding and sales of new and existing products
 - Completed and processed necessary paperwork