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M.MURRAY

OBJECTIVE To obtain the position of catering chef where my knowledge of food and pastry background can be challenged and I can further my skills in the culinary trade.

**PROFESSIONAL
ACHIEVEMENTS**

PASTRY CHEF

Baking Student of the Month 2011
Top Selling Specialty Cupcake/ Desserts 2012
Winner of the Cupcake Wars 2013

CULINARIAN

Basic Culinary Degree 2010
Advanced Culinary Degree 2011
Baking& Pastry Degree 2014

SKILLS Proficient use of knife cuts, familiarity with cooking tools
Ability to execute orders quickly, excellent plate presentation skills
Meal planning, prep, and cooking, fundamental cooking techniques
Ability to properly operate machinery

WORK HISTORY

CHEF, PAULA LEDUC FINE CATERING, EMERYVILLE CA

Assembling hors d'oeuvres, plating salads, entrees and desserts, breakdown of equipment.

06/2014-Present

FOOD AVENUE, TARGET CAFÉ, ALAMEDA, CA

Panning, proofing and retarding various doughs. Making sauces and baking all hot food items. Maintaining clean work space and following FIFO procedure.

09/2013-Present

BANQUET CHEF, CROWNE PLAZA, FOSTER CITY, CA

Assembled large platters for service, plating full course meals for up to 1500 guests.

10/2011-2/2013

EDUCATION

BAKING& PASTRY, LANEY COLLEGE, OAKLAND, 2014