

KENDALL GIBBS

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OBJECTIVE

I wish to obtain a position as a prep/line cook in a high volume, institutional culinary setting where I can demonstrate my skills and my dedication to others.

SKILLS AND QUALIFICATIONS

- Competent under pressure; professional, reliable, safety-conscious
- Equally successful as Team Lead, as an individual contributor, or as part of a Team or larger group
- Skilled at inventory and quality control in warehouse, storage yard, and stockroom settings
- Strong production focus with excellent interpersonal communication skills
- Leadership orientation with a particular talent for mentorship skills

WORK EXPERIENCE

Culinary Trainee **Saint Vincent de Paul, Oakland CA** **4/2014 – 6/2014**

- Assisted in preparing and serving 700 meals daily within a 2 hour period for SVdP Dining Room
- Participated in preparing menu items for catering and special events
- Demonstrated practice of managing and organizing all needed ingredients for food preparation.
- Experienced at various cooking methods including grilling, roasting, braising, and sautéing

Processor **GSC Logistics, Oakland, CA** **2007-2011**

- Loaded and unloaded shipping containers at the Port of Oakland
- Daily production goal was up to four 45 foot trailers per shift
- Verified contents and condition of inventory
- Supervised 5 workers

Cleaning Crew Captain **Southwest Airlines, Oakland, CA** **2000-2001**

- Routinely cleaned up to 7 commercial passenger jets per shift, leading a team of 12
- Maintained Southwest offices at Oakland Airport

Lumper **United Parcel Service, Oakland, CA** **1989-2003**

- Sorted mail on conveyer belt
- Loaded and unloaded 34 UPS cubby containers per shift
- Each UPS cubby container held 14,000 packages
- Transported flight staff to and from planes

EDUCATION

Regional Occupational Center- Hayward, CA
Hayward High School

Welder Certificate
Diploma

