

Kaitlin DuNann

6154 S Walnut St. # 45
Loomis, CA 95650
Home Phone (916) 704 1471

Career Overview

Hard working and passionate cook. Excellent at multitasking and working under pressure. Over four years experience in fine dining restaurants.

QUALIFICATIONS:

- Culinary Degree
- Supply ordering
- Ethnic foods preparation
- Special event catering
- Ability to handle fast-paced environment
- Ability to work fast and accurately
- Knowledge of inventory practices
- Experience supervising kitchen staff
- Experienced in special dietary needs
- High level of aesthetic and culinary execution
- High level of cleanly kitchen maintenance
- Honest, trustworthy and punctual
- Knowledge of different cooking methods
- Willing to work under pressure
- Works well as part of a team
- Able to keep a clean and sanitary work station
- Able to lift up to 50 pounds
- Baking and pastry knowledge
- Experienced on pantry, prep, saute, and grill
- Fabrication knowledge
- Knife Skills
- Knowledge of stocks and mother sauces
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EDUCATION

Education and Training

2009

Le Cordon Bleu

Culinary Arts

Culinary Diploma

Natomas, ca, United States

EMPLOYMENT

February-Current

Seasons52

Line Cook

Sacramento California 916-922-5252

May 2012-Current

Nanny

Citrus Heights, Ca

Jody Kniestel 916-847-6446

June 2012

Gold Rush Rafting Company

Cook

Lotus, ca

Summer cook for a rafting company

Executive Chef: Jarrod Hnizdil 530-210-8479

January 2010 to May 2012

Sienna Restaurant

Line Cook

El dorado Hills, ca

Executive Chef Jon Nelson: 415-846-3111

Sous Chef: Jarrod Hnizdil: 530-210-8479

March 2011 to October 2011

Land Ocean New American Steakhouse

Line Cook

Folsom, ca

Executive Chef: Carl Camozzi: 916-223-0779

Sous Chef: Shennandoah Edwards: 530-306-7946

January 2009 to February 2011

The Kitchen

Externship

Fair Oaks, ca

Executive Chef: Noah Zonca 916-747-7069

January 2007 to January 2009

Sea Otter Swim School

Swim Instructor

Loomis, ca

916-660-9492

September 2006 to August 2007