

Doneasha Johnson

1050 7th St #906 Oakland, CA 94607 | 510-978-0143 | doneashajohnson@yahoo.com

OBJECTIVE

To obtain a position in the food services industry that will maximize my culinary flair and regional specialization.

HIGHLIGHT of SKILLS

- Responsible, dependable, and very punctual
- Experienced team leader who takes immense pride in delivering quality work and service
- Capable of correctly using a range of commercial food service equipment
- Knowledge of health and safety codes and regulations
- Able to work calmly in a fast-paced, intense environment
- Collaborates easily with co-workers and also able to work independently
- Highly reliable self starter; can be counted on to complete assignments and meet deadlines

WORK EXPERIENCE

- | | | |
|--|---------------------------------------|--------------------------------|
| Culinary Trainee | Saint Vincent de Paul, Oakland | 07/1/2014 to Present |
| <ul style="list-style-type: none">• Assisted in preparing and serving 700 meals daily within a 2 hour period for SVdP Alameda's Dining Room.• Participated in producing menu items for catering, special events and contract menus• Experienced at cooking methods including grilling, roasting, braising, and sautéing• Practiced food (time and temperature control) safety standards• Monitored proper kitchen safety including sanitation of food prep, work stations, utensils, dishware, and other kitchen equipment | | |
| Shift Manager | Pizza Hut, Oakland | 06/18/2003 to 2/12/2008 |
| <ul style="list-style-type: none">• Planned, prepared, and served year round extended family meals, private schools, major business• Manage six to ten people a shift.• Prep for the upcoming shift or the next day.• Inventory for the shift making sure the we have supplies, utensils, and food order were out on time• Ensured that the kitchen met sanitation standards• Responsible for cooking daily meals(Breakfast, lunch, and dinner) over 700 people | | |
| Cashier/Cook | Wingstop, Oakland | 10/08/2010 to 2/20/2013 |
| <ul style="list-style-type: none">• Take phone orders and making sure that orders were out on time.• Greeting customers, maintain knowledge and help with the selection of merchandise• Handled cash, change and operated the cash register• Maintained cleanliness of the store | | |
| Customer Service Associate | DD's Discount | 06/08/13 to 4/06/2014 |
| <ul style="list-style-type: none">• Operated the cash register, scan items, bag merchandise and make/provide change for purchases• Maintained proper cash levels in register drawer; stock and refill register area inventory• Maintain clothing area that I was assigned to for the shift that consisted of making thing were labeled and hung right• Followed proper coding procedures. Check expiration codes and inspect all items once during the shift. Pull expired items, documents and discard | | |

EDUCATION & CERTIFICATION

Kitchen of Champions Culinary Program, Oakland	SERVSafe Food Handler	2014
Dewey Acedemy High School, Oakland, Ca	High School Diploma	2004