

Doneasha Johnson

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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**

- 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**

- 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**

- 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**

- 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 Dewey Acedemy High School, Oakland, Ca

SERVSafe Food Handler High School Diploma

2014
2004