

Donald Johnson

1669 13<sup>th</sup> St Oakland, CA 94607 | Phone: (510) 613-5342 | Email: Cheflyflivin@gmail.com

## **OBJECTIVE**

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

## **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, CA 07/2014 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

**Catering Assistant** Everett & Jones barbecue, Oakland, CA 05/2006 to 07/2009

- Assisted in prepping for catering events
- Handled cash, change and operated the cash register accurately
- Prepared variety of produce and other food items for line cooks production
- Waited tables and made sure all dining areas met sanitation standards
- Greeted customers, maintained knowledge of selection of menu items

**Independent Caterer**      **Oakland, CA**      **06/2006 to present**

- Planned, prepared, and served year round extended family meals to include birthdays, baby showers
- Guests exceeded 60 people
- Special occasions and events required 1-2 days of round-the-clock preparation as a collaborative effort among a number of relatives
- Large gatherings took place both indoors and out where the presentation typically was buffet-style to include bar-b-cue and 10+ separate main and side dishes.
- Specialties included Mexican, Chinese
- Other cuisines include basic American and Southern-style recipes

## EDUCATION & CERTIFICATION

## Kitchen of Champions Culinary Program, Oakland Certified Food Safety Manager, Oakland

## SERVSafe Food Handler Tri-Valley ROP

2014  
2012