

Donald Johnson

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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 |
| <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 | | |
| Catering Assistant | Everett & Jones barbeque, Oakland, CA | 05/2006 to 07/2009 |
| <ul style="list-style-type: none">• 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 |
| <ul style="list-style-type: none">• 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	2014
Tri-Valley ROP	2012