

Kelly Hanna 909 Geary Street, Apt 615 SanFrancisco CA 94109 Ms.KellyHanna@gmail.com 415-368-9690

Objective: To join Acrobat as a cook where I can apply my experience to benefit your company.

Food Service Experience

Party Staff Catering

Line Cook, Busser and Caterer

- Prepare meals for events with clients from Google, Adobe, and Levi's
- Prepared kosher foods for jewish meals
- Dressed and plated over 200 entrees and desserts for guests

San Francisco, CA

Jan 2014-Present

Paula LeDuc Fine Catering

Line Cook, Busser & Caterer

- Prepared lunches, dinners and desserts for over 1000 + guests
- Familiar with and exposed to French, Mexican and Italian cuisines
- Prepared salads, hors d' oeuvres, desserts and entrees

San Francisco, CA

Oct 2009-Jul 2012

Golden Gate Meat Company

Meat Handler/Packager Internship

- Handled, packaged, weighed, and fabricated meats

San Francisco, CA

July 2010-Aug 2010

St. Francis Hotel

Pastry Cook Internship

- Prepared pastries, breads and desserts for over 1000 guests

San Francisco, CA

Nov 2009-Dec 2009

Ryan's Bar and Grill

Food Handler

- Prepared and stocked food for hot bar and cold bar
- Ensured stations were clean and organized
- Labeled and organized cold foods according to date and category

Canton, GA

July 2007-Sep 2007

Education

Treasure Island Job Corps Center

- Advanced Culinary Arts Certification
- Advanced Pastry Certificate
- Basic Culinary Arts Certificate
- Driver's License

San Francisco, CA

March, 2011

January, 2010

April, 2009

June, 2009

Adult Literacy Services

- GED

Montreal, GA

Sep 2006-May 2007

Training Overview

Basic Baking Skills · Religious and Nutritional Values · Storing products and ensuring freshness · Proper Dishwashing and Sanitizing · Temperature Control · Basic Knife Cuts · Basic Baking Skills · Preparing Cooked Meals · Handling Cold and Ready-To-Eat-Foods · Braising and Baking Meals