

Wed 10/15  
10:30

**Amanda M. Fulton**  
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Sacramento, CA

## **Experience**

### **Esquire Grill (Airport Location)**

Line Cook 7/2013-4/2014

Knowledge and ability to function efficiently in all kitchen positions;

Pantry, hot appetizers, Sauté,

Focus: Hot appetizer's

Breakfast proficient

Ebb and flow Environment of Fine dining and traveling

All in house made prep/ Heavy lifting included

### **House Kitchen and Bar**

Barista/ Line Cook 2/2013-7/2013

Opened and ran café Solo

Prep responsibilities, beverage mastering, Inventory

Line Cook

Prep for Appetizer, grill and Pantry stations

High volume lunch clientele

Creator of Salads and hot appetizers in a fast paced, professional environment

### **KetMoRee Thai Restaurant and Bar**

Line cook 9/2012-2/2013

Sole conductor of Soup station; Curries, entrees and appetizers

Diverse fast paced environment.

Heavy prep, FIFO, Inventory

### **Starbucks at the Convention Center**

Barista 7/2011-9/2012

Expertise in hand crafting quality espresso beverages in a high volume store

Ability to effectively work in a team unit and keep a clean and orderly environment

FIFO, inventory counts, employee training

## **Education**

Le Cordon Bleu 01/2012- 09/2012

Culinary Arts Certification

Woodland High School, Woodland, CA 2007

High School Diploma

Natomas Charter PFAA 2005

Fine Arts focused

## **Qualifications**

Culinary Arts Certificate, ServSafe 2012

Communication centered, Upholds professional relationships

Revered work ethics

Career minded and eagerness to learn, Aspiring toward management and ownership positions