

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