

Christopher G. Celius

Advanced Culinary Arts Graduate
351 H Ave, Building 442
San Francisco, CA 94130
Cell Phone: (509) 831- 6434
christophercelius@yahoo.com

OBJECTIVE

Passionate and certified cook seeking a position where I can commit to workplace values and deliver exceptional food services.

SKILLS

Knife skills: dice/mince/julienne/chiffonade
Knowledge of specific herbs, spices, and wine
Ability to execute orders quickly
Follow proper sanitation and hygiene protocol
Operate dishwashing machine
Baking breads, pastries, and cakes
Make food orders using U.S Foods/Cisco

Excellent plate presentation skills
Great listening skills
Salad prep and dressing
Work well under pressure
Preparation of appetizers/canapés
Design and plating of desserts

On-time and dependable
Fruit/Vegetable wash and prep
Inventory/ Quality Control
Mother sauces and sub sauces
Operate grill and deep fryer
Operate POS system

CREDENTIALS

Advanced Culinary Certificate of Completion
Basic Culinary certificate of completion
ServSafe Alcohol Certification

Food Handlers Card
ServSafe Certification

First Aid/CPR
Blood Bourne Pathogens

EXPERIENCE

Prep Cook

Claremont Country Club

Oakland, CA

January 2014 – March 2014

Delivered outstanding service to guests at regular meals as well as events. Properly prepared and stored menu items according to standards. Managed orders in a timely and efficient manner. Utilized personal protective equipment. Followed all health and safety standards.

Prep Cook

Skagit Valley Senior Village

Sedro-Woolley, WA

July 2013 – August 2013

Completed 240 hours of hands-on training that included cooking in quantity; cooking food following recipes and dietary requirements; regulating temperature of the ovens and grill; washing, peeling, cutting, and seeding fruits and vegetables; maintaining kitchen cleanliness including all equipment. Also gained experience in working as a line cook.

EDUCATION

Advanced Culinary Training

Treasure Island Job Corps

San Francisco, CA

October 2013 – Present

Identified how to follow all company safety and security policies and procedures.
Determined necessary procedures for preparing and cooking food according to standards.
Established strong communication skills.
Interacted with classmates to ensure excellent production and service.
Demonstrated ownership of a station including stocking, setting up and breaking down.
Created and executed a menu.
Serviced visitors in casual and fine dining restaurants and catered events.
Developed clean and professional image.
Gained extensive knowledge in how to use kitchen equipment.

Basic Culinary Training

Cascade Job Corps Center

Sedro-Woolley, WA

September 2012 – August 2013

High School Diploma

Prosser High School

Prosser, WA

August 2011 – June 2012