

Daryn S. Richardson
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Career objectives: I am seeking employment as a Chef utilizing 14+ years experience in the food industry. I am also a qualified warehouse worker with 5+ years experience. Also have janitorial experience for more than 2 years.

Skills and abilities: I have 14+ years as Chef in the food industry. I am proficient with preparation, seasoning and cooking of salads, soups, fish, meats, vegetables, desserts and other foods. My experience includes planning of menu items, ordering supplies and keeping records and accounts. I am also an excellent butcher with 2+ years experience specializing in all other types of meals.

Education: April 2010 to Oct 2010 Culinary Training Academy of Las Vegas, Nevada – “The Art of Food” The Art of Training in different cuisines, herbs and spices. Very knowledgeable in knife skills. The basic understanding of kitchen equipment including Buffalo Chopper and Slicer machines. Also very skilled in salads and dough machines.
James Logan High School – Union City, Ca. 94587
Sugar Factory.

Employment: December 2010 to Mar 2013 is Hotel and Casino, Las Vegas, Nv., 89119 - Worked on all assembly lines and stations including pantry and pizza stations. Menu planning and sauce knowledge to restaurant standards.

Harolds Famous BBQ/Newark, Ca. 94560
Jan 1998 to Mar 2009 – Supervisor – Connie - All aspects of Restaurant requirements including preparing gourmet style entrée's and Food preparation, dishwashing, breakfast, lunch and dinner shifts.

Kleen Works/ Union City, Ca. 94587
Jan 1995 to Jan 1998 – supervisor – Harold - cleaned various types of Buildings (corporate to residential), swept, mopped, vacuumed/buffed Floor., restroom sanitation. Moving furniture, and more.

Interests I am passionate in cooking, fishing, going to the gym and reading.
References: Available upon request