

BYRON D. LAWRENCE

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OBJECTIVE

A highly talented Senior Cook with experience in preparing, seasoning, and cooking a wide variety of meats, vegetables, soups, breakfast dishes, and other food items in large quantities; able to provide training and guidance to other employees

SUMMARY OF QUALIFICATIONS

- Over 10 years' experience in extremely high volume restaurants and food service operations
- Strong knowledge of food preparation and presentation methods, techniques, and quality standards
- Exceptional ability to prepare palatable meals according to specific menu schedule with minimum of waste
- Exceptional ability to lead and train staff
- Excellent cooking skills for short order, fine dining and large college food service operations
- Sound knowledge of safety and sanitary methods in food preparation and related activities
- Immense ability to prepare routine administrative paperwork related to cooking
- Great knowledge of inventory and ordering methods
- Strong communication skills both oral and written

SKILLS

Food Safety	Inventory Control	Fryers and Grills	Pizza Ovens	Combi Oven	Robo Coup
HACCP & Sanitation	Read & Follow Recipes	Kettles	Blast Chiller	Steamers	Customer Service

RELEVANT EXPERIENCE

- Seasoned and prepared a wide variety of foods in accordance with prescribed recipes.
- Reviewed production schedule to determine food requirements including variety and quantity of foods for preparation
- Oversaw, instructed and supervised activities for a crew of 2 to 4 cooks.
- Attended to day-to-day problems and needs concerning equipment and food supplies.
- Prepared special diets according to prescribed standards
- Catered special events and experience with grill and wok cooking as well as supervised sauté, oil, pasta pantry station.
- Prepared, cooking and serving of high volume food to UC Campus students
- Recorded and ordered inventory and rotated stock to ensure freshness and quality of foods served and estimated daily weekly requirements and replenished items as necessary

WORK HISTORY

In-Home Supportive Services	Care Provider	Sacramento, CA	10/2011 to 08/2012
Providing direct care for the client; prepared all meals, general clean up, taking client to all appointments; assisted with paying bills as well as but not limited to grocery shopping etc.; administered medication as well as prescriptions.			
Vermillion Valley Resort	Line Cook	Lakeshore, CA	06/2009 to 10/2010
Prepared full line of breakfast, lunch, dinner for resort guests; prepared 4 dinner entrees per dinner in a one-man kitchen excluding lunch; conducted a one-man BBQ every Saturday, including Tri-tip, pork ribs, sausages, chicken and all the fixings for at least 100 plates; dishwashing, kitchen cleaning and preparation.			
Ovations	Line and Banquet Cook	Sacramento, CA	08/2007 to 02/2009
Seasoned and prepared a wide variety of food such as vegetables, meats, fruits soups, and salads in accordance with prescribed recipes; prepared full line of breakfast, lunch and dinner for clients; sliced, grinded, and cooked meats and vegetables using a full range of cooking methods; conducted a one man BBQ every Saturday; to include tri-tip, pork ribs, sausage, chicken and all the fixing for at least 100 plates.			
Sodexho Food Service	Cook 2	Davis, CA	01/2001 to 11/2007
Cooked for the UC Davis Students; operated all commercial cooking and preparation equipment; demonstrated excellent cooking skills while performing short order, fine dining and large college food service operations; directly supervised a large kitchen staff while motivating and training on a continual basis; adhered to food safety and sanitation standards, ensuring all kitchen workers complied with all sanitation and safety procedures.			

EDUCATION AND TRAINING

Portland Community College	Business	Portland, OR
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HONORS & ACTIVITIES

Yolo County Food Bank program assisting in packaging of all food donated by UC Davis Dining Facility.