

# HAZEL BUTTS

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## OBJECTIVE

To obtain a challenging position with an organization that recognizes and rewards performance with professional development and career advancement opportunities.

## HIGHLIGHT of SKILLS

- Passionate, service-oriented individual with exceptional interpersonal skills
- Mature, caring professional with a sincerity of spirit and a zest for both teaching and learning
- Experienced team member who takes immense pride in delivering quality work and service
- Capable of correctly using a range of commercial food service equipment
- Knowledge of health and safety codes and regulations
- Able to work calmly in a fast-paced, intense environment
- Collaborates easily with co-workers and also able to work independently
- Highly reliable self starter; can be counted on to complete assignments and meet deadlines

## WORK EXPERIENCE

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|--------------------------|
| <b>Culinary Trainee</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | <b>St. Vincent de Paul, Oakland, CA</b>                       | <b>9/2014 to Present</b> |
| <ul style="list-style-type: none"><li>• Assisted in preparing and serving 700 meals daily within two-hour period at SVdP's dining room</li><li>• Participated in producing menu items for catering, special events and contract menus</li><li>• Experienced at cooking methods including grilling, roasting, braising, and sautéing</li><li>• Practiced food (time and temperature control) safety standards</li><li>• Monitored proper kitchen safety including sanitation of food prep, work stations, utensils, dishware, and other kitchen equipment</li></ul> |                                                               |                          |
| <b>Baker</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | <b>DOBAKE Bakeries, Oakland, CA</b>                           | <b>2/2014 to 8/2014</b>  |
| <ul style="list-style-type: none"><li>• Baked, packed, and shipped breads, pastries, cakes, brownies, croissants and rolls to major retailers such as MAX FOODS and Trader Joe's</li><li>• Ingredients and baking techniques included organic preparation and loaded batter into dispenser</li></ul>                                                                                                                                                                                                                                                               |                                                               |                          |
| <b>Care Giver</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | <b>Riverside, CA</b>                                          | <b>5/2009 to 6/2014</b>  |
| <ul style="list-style-type: none"><li>• Full charge of diet, personal care, medications, transportation, transfer, wound care and prevention, in-home therapies, banking, and house-keeping for special needs clients</li><li>• Planned, shopped, prepared, and served nutritious meals and snacks in accordance with medical requirements</li></ul>                                                                                                                                                                                                               |                                                               |                          |
| <b>CNA</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | <b>Mountainside Convalescent Hospital, San Bernardino, CA</b> | <b>1998 - 2001</b>       |
| <ul style="list-style-type: none"><li>• Full charge of patient care for 6 – bathing, dressing, transfer, personal care, feeding, medications, range of motion therapies</li><li>• Monitored patient by observing physical and mental condition; intake, output and exercise</li></ul>                                                                                                                                                                                                                                                                              |                                                               |                          |

## EDUCATION & CERTIFICATION

Kitchen of Champions Culinary Program, Oakland, CA	SERVSafe Food Handler	2014
MIG & ARC Welding, Stockton, CA	Certificate	2002
San Bernardino Valley College, CA	Human Services Major	2000
Four D Success School of Nursing, Colton, CA	Certificate	1998
Rubidoux High School, Riverside, CA	Diploma	1973



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has successfully completed

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St. Vincent de Paul-KOC

Location

Verified by:

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Cooking Matters Coordinator

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