

HAZEL BUTTS

5627 Fleming Avenue Oakland, CA 94605 | Phone: Personal Cell (951) 378-6914 Message Phone (510) 533-8824

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

Culinary Trainee St. Vincent de Paul, Oakland, CA **9/2014 to Present**

- Assisted in preparing and serving 700 meals daily within two-hour period at SVdP's dining room
- Participated in producing menu items for catering, special events and contract menus
- Experienced at cooking methods including grilling, roasting, braising, and sautéing
- Practiced food (time and temperature control) safety standards
- Monitored proper kitchen safety including sanitation of food prep, work stations, utensils, dishware, and other kitchen equipment

Baker DOBAKE Bakeries, Oakland, CA 2/2014 to 8/2014

- Baked, packed, and shipped breads, pastries, cakes, brownies, croissants and rolls to major retailers such as MAX FOODS and Trader Joe's
- Ingredients and baking techniques included organic preparation and loaded batter into dispenser

Care Giver **Riverside, CA** **5/2009 to 6/2014**

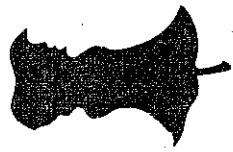
- Full charge of diet, personal care, medications, transportation, transfer, wound care and prevention, in-home therapies, banking, and house-keeping for special needs clients
- Planned, shopped, prepared, and served nutritious meals and snacks in accordance with medical requirements

CNA Mountainside Convalescent Hospital, San Bernardino, CA 1998 - 2001

- Full charge of patient care for 6 – bathing, dressing, transfer, personal care, feeding, medications, range of motion therapies
- Monitored patient by observing physical and mental condition; intake, output and exercise

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



SHARE OUR STRENGTH'S

COOKING

MATTERS®

Hazel Butts

has successfully completed

Cooking Matters for Adults

a cooking and nutrition course from
Share Our Strength's Cooking Matters.

Congratulations!

St. Vincent de Paul-KOC

NATIONAL SPONSOR

Walmart

Verified by:

Clifff

Cooking Matters Coordinator

Location

Date

11/13/14