

Joesp

Randall

Sacramento, CA

laverne.bush@boe.ca.gov - 916-765-2869

Work Experience

Prep Cook/Server/Cashier/Dishwsher/Busser

Culinary Staff of America (On-call)

Sacramento, CA

September 2014 to Present

Responsibilities

Responsible for preparing food, helping kitchen workers in preparation of food items such slicing meats, vegetables, deserts according to supervisor's instructions and setting up allocated stations for menu as instructed by Sous Chef while also being in compliant with standards. Perform a variety of such as, following approved procedures. Clean sanitize work areas, equipment, utensils, dishes or silverware.

Accomplishments

While working as a Prep Cook at Levi Stadium in Santa Clara CA for College games hostes there, I prepared ALL the hot dogs, french fries for the thousands of college students in attendance on this day. In additiona, I helped the cashiers counting the money and also cleaned the kitchen leaving it in model condition for the next crew. I did not run out of HOT DOGS!

Skills Used

My education at Le Cordon Bleu and the Externship programs I attended in various Food Establishments in the Sacramento CA area prepared me to work this station. • The education I received from Le Cordon Bleu prepared me by educating me on the importance of proper safety and sanitation practices. The training I received in the schools lab showed me the steps necessary for proper handling of equipment and/or ingredients to ensure that safe and sanitary conditions were being followed. I learned the importance of keeping all kitchen areas clean, how to properly wash dishes, dry and put them away and to keep all surfaces thoroughly wiped down and keep the floor swept to not track dirty materials in/out the kitchen and dining areas . • As food service professional, the top five skills or attributes that I now possess that will be of value to future employees are: speed, awareness, concentration, patience, and consistency. As a Dishwasher: Perform kitchen maintenance tasks such as emptying the trash and washing dishes, cleaning all cooking utensils and appliances and scrubbing floors.

Inventory Stock Clerk: Stock shelves, racks, cases, bins, and tables with new or transferred merchandise, clean display cases, shelves, and aisles. Baker: measure and mix ingredients into dough according to a recipe

Buser: set tables for customers, remove dirty dishes and serve trays of food; interact with managers, servers and other busers. Excellent customer service focus. Also have Cashiering experience.

Motivated, independent, self-starter

Organized, dependable, and safety conscious

Friendly and outgoing

Good team player; work well with all kinds of people

Good sense of humor

Hard worker

Honest, reliable, and productive

Honest

Motivated, hard worker

Prep Cook/Busser/Dishwasher/Stock Clerk

Smokin' Joe's BarBQ (Externship Program)

Sacramento, CA
July 2014 to August 2014

Responsibilities

Prep Cook – Perform a variety of such as meats, (slicing), vegetables, deserts according to supervisor's instructions, following approved procedures. I cleaned and sanitized work areas, equipment, utensils, dishes or silverware. As a Dishwasher I learned the importance of keeping all kitchen areas clean, how to properly wash dishes, dry and put them away and to keep all surfaces thoroughly wiped down and keep the floor swept to not track dirty materials in/out the kitchen and dining areas. I stocked the shelves of canned and packaged food items and other merchandise-paper towels, toilet paper, napkins, table cloths, etc. I waited on tables and seated customers.

Accomplishments

The externship was valuable to my career goals because it helped me to see just what it is like to be on the line cooking. It was very fast-paced and I had to stay very focused, especially with the preparation of the barbecue sauce preparation as well as also keeping up during the lunch crowds.

Skills Used

As a food service professional, the top five skills or attributes that I now possess that will be of value to future employees are: speed, awareness, concentration, patience, and consistency.

Motivated, independent, self-starter

Organized, dependable, and safety conscious

Baker/Mixer

Vanilla Bean Gourmet Cupcckery (Externship Program)

Sacramento, CA
April 2014 to April 2014

Responsibilities

Ability to measure and mix ingredients into dough according to a recipe; ability to use exact measurements/pay strict attention to timing; ability to shape/form dough then roll-cut or otherwise shape the dough according to the specifications of the recipe; creative in decorating the final product; organized; possess a sound knowledge of hygiene/safety standards in the kitchen-is disciplined to enforce those standards. , dishwasher, scrubbed floors, emptied and cleaned trash containers, greeted customers; some cashiering; re-stocked shelves

Accomplishments

Operated the yogurt machine preparing frozen yogurt drinks; cleaned kitchen equipment

Skills Used

Ability to work independently

Ability to learn new duties quickly

Able to work independently or with a crew

Able to follow directions

Able to work under pressure efficiently and carefully

Accepts supervision

Adaptable and patient

Ambitious

Committed team player

Cooperative and dependable

Creative

Dependable employee with common sense and a variety of skills

Dependable, hard worker
Effective communicator; attentive listener, patient and diplomats
Energetic
Motivated, independent, self-starter
Organized, dependable, and safety conscious

Prep Cook/Buser/ Stock Clerk
Embassy Suite's (Externship Program)

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Sacramento, CA
March 2014 to March 2014

Responsibilities

Prep Cook – Perform a variety of such as meats, (slicing), vegetables, deserts according to supervisor's instructions, following approved procedures. Clean sanitize work areas, equipment, utensils, dishes or silverware

Accomplishments

Operating the meat slicer machine effectively; learning how to properly prepare a table for customer dining

Skills Used

Friendly and outgoing
Good team player; work well with all kinds of people
Good sense of humor
Hard worker
Motivated, independent, self-starter
Organized, dependable, and safety conscious

Dishwasher/Busboy

Denny's Restaurant

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Sacramento, CA
November 2013 to January 2014

Responsibilities

Washed dishes, cleaned kitchen utensils, scrubbed floors, emptied trash containers, stocked shelves

Accomplishments

Enabled me to put into perspective the affects working long hours and going to culinary college full time has on one's goals.

Skills Used

Resourceful and committed

Dishwsher/Cook/Landscaper/Stocker

SCOE Work Ability Program-Leo Palmeter High School

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Sacramento, CA
September 2010 to June 2013

Responsibilities

Culinary Arts Academy/Dishwasher (school's cafeteria)

- Cook - studied the art of preparing and cooking foods, proper sanitary guidelines; prepared food for the school cafeteria and worked in the School Café during lunch period; where items were prepared and sold to the public; cash drawer responsibilities
- ROP Nursery/Landscaping – Responsible for the care and upkeep of the schools grounds
- Stocker - worked as a stocker at Dimple Records - 2-days per week during my Junior and Senior years. Compared merchandise invoices to items actually received to ensure that shipments are correct; set up advertising signs and displays of merchandise on shelves, counters, or tables to attract customers and promote sales; Receive, open, unpack and issue sales floor merchandise; stock shelves, racks, cases, bins, and tables with new or transferred merchandise; Take inventory or examine merchandise to identify items to be reordered or replenished; Pack customer purchases in bags or cartons; Answer customers' questions about merchandise and advise customers on merchandise selection

Accomplishments

Although I was an ROP Student in High School enrolled in the Computer Lab Academy and Landscaping Academy, it wasn't until I turned 16 years of age and qualified to enroll in the Culinary Academy that I realized that I have a genuine love for cooking and helping people.

Skills Used

Responsible, dependable and prompt
Self-starter /Team player ^Willing to learn
-Willing attitude
Willing to learn and accept constructive criticism
Works well with others
Quick learner with a "can do" attitude
Motivated, independent, self-starter
Organized, dependable, and safety conscious

Education

Certificate and Diploma in Culinary Arts/Bakery/Pastry

Le Cordon Bleu College of Culinary Arts -
Sacramento, CA
2013 to 2014

Certificate and Diplomas in Culinary Arts/Bakery/Garde Manager/Pastry

Le Cordon Bleu College of College Arts -
Sacramento, CA
2013 to 2014