

# Ricky Jocson

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**Objective:** Hard working, professional, multi-tasking Culinary student seeking an opportunity to grow and become part of a team atmosphere

## **Education:**

### **Certificate in Culinary Arts,**

**Completion, 8/2014**

Le Cordon Bleu College of Culinary Arts, San Francisco, CA

### **Advanced Culinary Arts Certificate**

**Certificate, 9/2012**

Treasure Island Job Corps Center, San Francisco, CA

- Courses included Food and Beverage, Garde Manger, Bistro, Baking, Pastry, and Fine Dining
- Performed front and back of the house duties at on-campus fine dining restaurant

### **Basic Culinary Arts Certificate**

**Certificate, 9/2011**

Clearfield Job Corps Center, Clearfield, UT

- Acquired skills necessary to transition to Advanced Culinary program
- Courses included proper knife techniques, preparation of food, vegetables, and meats for professional staff, and preparation of soups and salads

## **Certifications:**

- Certified Professional Food Manager, National Environmental Health Association, 7/2013 – 7/2018
- ServSafe Alcohol Certification, 2012 – 2015
- ServSafe Certification, 2010 – 2015

## **Qualifications and Skills:**

- Knowledge of herbs, spices, wine, mother sauces, and sub sauces
- Preparation of appetizers, canapés, salads, dressings, breads, pastries, and cakes
- Grill and deep fry station experience
- Follow proper safety and sanitation procedures
- Word, Excel, Outlook, multi-line phone system, and copy machine proficient

## **Experience:**

### **Walt Disney World Cook 2**

**Orlando, FL**

**7/2014- 1/2015**

To properly and efficiently prepare and present all food items to be served including accommodating special guests requests.

- To rotate food in walk ins and freezers to minimize waste and spoilage.
- To maintain internal cleanliness of all food prep areas.
- To communicate the need for goods to be ordered to kitchen leadership.
- To follow all specifications and to properly set up hot and cold line stations.
- To communicate all guest requests to an appropriate leader in a timely and professional manner.
- Immediately report all suspicious occurrences and hazardous conditions.
- To maintain cleanliness and safety of work areas at all times.
- To practice safe work habits at all times and to avoid injury to self and others.

### **Disney Store, Sales Associate/Stock Clerk**

**Newark, CA**

**8/2013 – 7/2014**

- Provide customer service by greeting guests and answering questions
- Process cash and credit card transactions, issue correct change, and process returns
- Receive and process shipments, and prepare outgoing shipments
- Restock and recover merchandise, perform store maintenance, and upkeep backstage and onstage
- Worked for Disney Store on and off since 2010 always leaving on good terms to be rehired

### **Safeway, Meat Clerk**

**Dublin, CA**

**9/2008 – 9/2009**

- Received and stored meats, counted and weighed incoming articles, and compared results against invoices
- Unloaded fresh, cured, and boxed meats from delivery truck and transported them to storage on conveyor and with forklift
- Examined meats in storage and rotated meats to avoid aging
- Cut meat into pieces for grinding to be used for hamburgers, meat loaf, and sausage, using powered grinding machine
- Cleaned grinder, meat containers, and storage room with water hose and broom
- Occasionally took meat orders from customers and prepared entrée meat as needed

### **Safeway, Courtesy Clerk**

**San Leandro, CA**

**10/2006 – 1/2008**

- Provided a high level of customer service and practiced safe food handling procedures
- Bagged groceries, assisted customers as needed, retrieved shopping carts, returned merchandise to shelves, swept and mopped floors, cleaned spills and damaged products, and completed other routine store maintenance