

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.

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

Completion, 8/2014

Advanced Culinary Arts Certificate

Treasure Island Job Corps Center, San Francisco, CA

Certificate, 9/2012

- 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

Clearfield Job Corps Center, Clearfield, UT

Certificate, 9/2011

- 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