

# **Nevada Hovey**

**Cook - Alternative to Meds Center**

Pasadena, CA  
cook321nh@gmail.com - 818 424 3268

Chef for upscale establishment utilizing my culinary skill.  
- Valid California Food Handlers Card through 2015. (100% passing grade)  
-Experience in nutritional services, knowledge with food allergy assessments, sugar and yeast substitutions.

## WORK EXPERIENCE

### **Cook**

Alternative to Meds Center - Sedona, AZ - 2011 to Present

For the year and a half that I had lived in Arizona, I have been doing some freelance chef work in Sedona and Flagstaff. Worked as Line Cook as well as back of the kitchen preparation helping to consolidate, label, and organize ingredients and preped items. With training in meat identification and preparation I was also helping to make and prepare menus. Very familiar with different styles of food being prepared and served in a fast past environment, as well as working with a nutritional chefs in preparing health foods.

Alternative To Meds Center

### **PREP COOK**

Paul Martin's American Grill - Westlake Village, CA - November 2012 to March 2013

Culinary Staffing Services

Catering for Patina Group, Wolfgang Puck, and baking for Urth Caffe. All are in Los Angeles. Utilizing full kitchen knowledge, safety and sanitation regulations, and culinary techniques.

Shish Mediterranean

Studio City, CA

Night time line cook, serving full menu and catering menu for industry offices and restaurants.

Urth Caffe

Downtown Los Angeles

Morning and Night time Baker. Full assembly line and equipment experience. Production of cake pre-fab, breads, cookies, and doughs. Packaging for deliveries to all five locations in the Los Angeles area (Santa Monica, Beverly Hills, Pasadena, Melrose, and Downtown).

Valid California Foodhandlers card though 2015, received a 100 percent.

### **Cook, Kitchen Aid**

Relics Steakhouse - Sedona, AZ - 2012 to 2012

Prepared kitchen for service, maintaining equipment and sanitation procedures. Servicing conferences, banquets, and parties with an emphasis for quality and upscale presentation.

### **Head Chef Mici**

Arizona Snowbowl - Burbank, CA - 2011 to 2012

Burbank, California - Learned menu, helped Head Chef Mici prepare specials daily. Cooked specials, prepared salads and desserts. Cleaned BOH daily.

**Arizona Snowbowl**

6355 U.S. 180, Flagstaff, Arizona

Costumer Service 2011-2012

Sold tickets to Arizona Snowbowl customers, provided information on mountain operations and services, opened and close cash register counting daily allowances and delivering totals to the main office.

**Chef**

Cowboys and Turbans - 2010 to 2010

2010

**Chef**

Cowboys and Turbans - Beverly Hills, CA - 2009 to 2010

Beverly Hills, California - Opened mornings, cleaned and prepared FOH, learned menu and maintained cash register totaling figures daily and turning in receipts. Also delivered.

Cowboys and Turbans

Chef 2009-2010

Silverlake, California - Worked with owner to establish new menu, shopped for restaurant, pricing out ingredient list and supplies. Prepared 25-40 Pizzas a day. Handled inventory, and some kitchen managerial positions. Prepared set up for kitchen.

**Cashier**

California Roll Factory - 2008 to 2008

2008

**Customer Service**

Kitchen Aid - Sedona, AZ

Helping on-call at residential treatment center. Providing information and help to clients and residents. Catering and kitchen detail.

**EDUCATION**

The Art Institute of Hollywood - Los Angeles, CA

2010

**ADDITIONAL INFORMATION**

Ability to work under pressure at the highest quality and in a timely manner.

-Knowledge of food styles, preparation, and techniques.

-Knowledge of kitchen functions, operations, and safety and sanitation methods.

-Good personality, able to follow instruction in a timely manner.

-Good availability and hard worker.