

JOHN D. CLARK

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PROFILE

Experienced Cook with an extensive customer service background, seeking employment as a Cook, Caterer Assistant, Deli or Counter Clerk, Server, or related position

ACHIEVEMENTS & QUALIFICATIONS

- ★ **Over 13 years of high-volume cooking experience, preparing up to 200+ orders daily:** Prepared appetizers and custom sandwiches for large events, plus up to 100 counter orders daily, including grilling meats, deep-frying, sauteeing, soups, sauces, salads, and desserts.
- ★ **Many years of enthusiastic public communications:** Served or cashiered for up to 150+ people daily, and directed up to 1,000 people daily as a security officer.
- ★ **Extensive kitchen setup and cleanup responsibilities:** Helped managers with opening setup, restocking, equipment cleaning, and maintenance of over 10 condiment stations.
- ★ **Excellent dedicated work ethic, working continuously for many years:** Exceptionally loyal, punctual, easily trainable, safety conscious, and focused in fast-paced environments.

FOOD SERVICE EXPERIENCE DETAILS

COOKING & CATERING

- **Cooked and seasoned all kinds of meats** for concession customers and party guests, including steaks, chicken, beef brisket, Stroganoff, pork chops, short ribs, and ground beef.
- **Prepared 60 to 100+ concession orders daily**, including cooking and wrapping burgers, chicken sandwiches, barbequed pork, enchiladas, burritos, and sandwich wraps.
- **Prepared appetizers for up to 200 party guests daily**, including shrimp, chicken wings, wraps, finger sandwiches, cheese trays, vegetable trays, and dips.
- **Cooked all popular vegetables**, including washing, steaming and stir-frying asparagus, artichokes, beets, broccoli, cabbage, carrots, cauliflower, eggplant, garlic, ginger, green beans, kale, mushrooms, onions, peas, peppers, spinach, squash, and zucchini.
- **Prepared all popular sides** including french fries, sweet potato fries, baked and mashed potatoes, baked beans, black beans, mac-and-cheese, rice, and all kinds of soups.
- **Planned and created kid-friendly menus** including sloppy Joes, mini pizzas, macaroni, cheesy vegetables, nutritious soups, fruit salads, pudding, cupcakes, and cookies.
- **Helped to open kitchens daily:** readied all ingredients and utensils, and set equipment.

CUSTOMER SERVICE

- **Cheerfully served food and drinks** at banquets and private parties: memorized all menu items for quick service, recited menu selections, and made sure guests were taken care of.
- **Cashiered for up to 100+ people daily** at service counters: patiently helped customers with menus, confirmed orders, ran credit cards, counted out change, and thanked customers.

RECENT SERVICE

ON-CALL COOK / SERVER	Culinary Staffing of America, San Francisco, CA	2013 – present
SEASONAL COLLECTOR	Nelson Staffing, San Francisco, CA	2002 – 2014
SEASONAL SECURITY GUARD	Andy Frain Service, San Francisco, CA	2012 – 2012
DAYCARE PROVIDER / COOK	Children's Council of SF, San Francisco, CA	2007 – 2012
PREP COOK	AT&T Park, San Francisco, CA	2002 – 2007

EDUCATION

Job Skills Certificate, San Francisco Workforce Development Division Career Link Center, 2015
Diploma, Ida B. Wells High School, San Francisco, CA

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