

RUBEN WALKER

PO BOX 427241 San Francisco, CA 94142
415-424-6843 rubenwalker@att.net

SUMMARY OF QUALIFICATIONS

- More than 10 years' experience as a professional cook
- Proficient in sous, grill and saute' cooking
- Previous Lead Cook experience
- Ability to ensure sanitary and safe working conditions

OBJECTIVE

To acquire a position as a Sous Chef or Cook

EXPERIENCE

San Francisco Department of Recreation and Parks, CA

Assistant Recreation Leader

Jun 2014 - Present

- Perform facility monitoring work
- Light office and customer service duties
- Set up and take down of tables and chairs
- Assist with program delivery based upon interest and skill

Staff Management Agency, St. Louis, MO

Lead Production

Jan 2011 – Jan 2014

- Prepared assembly line for other workers
- Ensured workers wore proper protective gear
- Maintained product quality control
- Performed light janitorial tasks

Golden Corral, St. Louis, MO

Grill Cook

Jan 2010 – Oct 2011

- Prepared a variety of entrees and sauces
- Responsible for set up of prep stations

Buffalo Brewing Co., St. Louis, MO

Prep Cook

Aug 2008 – Jan 2010

- Prepared a variety of sauces
- Prepared vegetables
- Responsible for pantry work

Macaroni Grill, St. Louis, MO

Sauté Cook

May 2002 – Sep 2007

- In charge of back of the house
- Prepared food items for the following day
- Opened and closed kitchen

Washington University, St. Louis, MO

Lead Cook

Mar 2001 – May 2005

- Set up kitchen for cooking staff
- Ensured prep work is completed for closing
- Maintained a clean and sanitary work environment
- Prepared dishes in a timely manner

EDUCATION

Mansfield Business College, St Louis, MO

Office Specialist Certificate, 1986

Vocational Training Center, St. Louis, MO

Clerical Program Certificate, 1982

References are available on request