

Brent Cash

Objective

Cook

Experience

08/2014-03/2015

Salvation Army

Oakland, CA

Kitchen Supervisor

- Supervised ten employees
- Created menu's weekly for breakfast, lunch and dinner
- Prepared over three hundred meals a day

06/1997-01/2000

U.S Forestry

Eureka, CA

Head Cook

- Prepared meals for over one hundred people
- Prepped, cooked, baked and served food
- Served meals to the fire crew

02/1991-03/1993

Cornelia Lot's Restaurant

Oroville, CA

Cook

- Broiled meats and prepared seafood
- Made sauces and side dishes
- Assisted in cutting of steaks

03/1984-03/1990

U.S Army

Fort Campbell, KY

Taejon, Korea

Food Service Specialist

- Prepped, cooked, served and baked meals
- Ordered food and supplies
- Supervised five to ten employees at a time

Education

[Degree Obtained]

- California High School Proficiency Certificate
- G.E.D
- E.K.G/ E.C.G certified
- Food Handler Certificate
- Fifty-Five College credits with a 3.78 GPA