

Janice Miller

Lead Cook/Chef/Culinary Specialist

Campbell, CA
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I have a diverse cooking career working in corporate kitchens, small and large facilities, restaurants and quantity cooking. That require organizational skills, menu planning and a passion for cooking. I prefer to work with fresh seasonal ingredients but also can adapt to budget constraints to produce a quality product that I can be proud of.

WORK EXPERIENCE

Food Preparation Specialist

KinderCare Inc - Santa Clara, CA - 2013 to 2015

Prepare meals and snacks for an early childhood education center.

- * Prepare and present quality meals for 100 or more children adhering to each age group preferences.
- * Order food and supplies keeping within budget and KLC standards.
- * Maintain kitchen and related equipment safely and hygienically.

Culinary Specialist

Bloomington Inc - Palo Alto, CA - 2010 to 2013

Manage culinary program providing sales assistance and outstanding customer service.

- * Develop, coordinate, and manage culinary events using excellent organization.
- * Teach cooking and technique classes resulting in increased sales.
- * Provide excellent service and product knowledge to customers.

Culinary/Sales Associate

Williams-Sonoma Inc - Santa Clara, CA - 2003 to 2011

Santa Clara, CA 2003-2011

Culinary/Sales Associate

Culinary and Sales Associate for a specialty retail store.

- * Teach and coordinate technique/demonstration cooking classes which increased profits.
- * Provide customers with product information to be confident with their purchases.
- * Perform all POS duties.

All-round Cook

The Party Staff - Campbell, CA - 2003 to 2011

Cooked for an on-call special event staffing agency.

- * Cooked for private residences and corporate kitchens.
- * Worked with caterers, schools and other venues.
- * Set high standards of performance.

Lead Cook

San Jose State University - San Jose, CA - 2004 to 2005

Prepared food in a large commercial kitchen for a diverse population.

- * Produced and prepared all necessary food items for meal service.
- * Oversee servings, product consistency, quality, portion control, and presentation.

- * Order stock, requisitions, and maintains production records.

- * Supervise students and part-time assistants.

Lead Cook

Smythe European - San Jose, CA - 2002 to 2004

Prepared meals for the on-site employee café.

- * Prepared all meals for café.

- * Coordinated all kitchen operations-including menu-planning and purchasing.

- * Support organization's goals and values.

ADDITIONAL PROFESSIONAL EXPERIENCE

Sodexo-Operations Manager on-site at Merck

Percell-Murray Product Demonstration Specialist

EDUCATION

AA in Culinary Arts

Laney College - Oakland, CA

ADDITIONAL INFORMATION

Serv Safe