

Margie Fowler

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OBJECTIVE

To obtain a long term position in the culinary field where I can utilize my passion and skills in food preparation, cooking and customer service.

HIGHLIGHT of SKILLS

- SERVSafe Food Handler Certification
- Excellent skills in food preparation, cleaning, and production
- Strong working knowledge of kitchen utensils and industrial equipment
- Excellent interpersonal skills including open communication skills
- Patient team player with leadership abilities to motivate others and lead by positive example
- Adaptable, dependable and punctual worker with great work ethic
- Ability to learn concepts quickly and apply them in real world settings

RELATED PROFESSIONAL EXPERIENCE

Culinary Trainee

Saint Vincent de Paul, Oakland

March 2015 – May 2015

- Demonstrated practice of organizing ingredients for food preparation
- Assisted in preparing and serving 700 meals in 2 hours for the SVdP Dining Room; as well as other meals for catering, special events and contract menus
- Safe handling of knives and efficient knife cuts
- Practiced food (quality and temperature) safety standards and monitored proper kitchen safety including sanitation of food prep, work stations, utensils, dishware, and other kitchen equipment

Associate

99 Cent Store, Oakland

June 2008 – February 2015

- Successfully managed cashier operations
- Responsible for cleaning the store, inventory management, and stocking products on shelves
- Provided excellent service to customers
- Worked collectively with team to meet operational and customer needs
- Responsible for training new hires on store management, cleaning procedures, cashier operations, and inventory management

EDUCATION & CERTIFICATION

Kitchen of Champions, Culinary Program
SERVSafe Food Handler Certification
High School Diploma

St. Vincent de Paul 2013
St. Vincent de Paul 2013
Ralph J. Bunche High School 2001

REFERENCES

Available on request