

Jason R. Williams

Prep/Line Cook with experience working in a wide range of restaurants and up to 1,300-seating establishments. Recognized for exceptional ability to prep all kinds of ingredients with precision and efficiency according to recipe specifications.

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EXPERIENCE

San Mateo County Event Center, San Mateo — *Prep/Grill Cook*

September 2017 - PRESENT

Prepare cooking ingredients by washing and chopping vegetables, cutting meats. Undertake basic cooking duties such as reducing sauces, parboiling foods. Prepare salads, sandwiches, entrees. Maintain a clean and order kitchen by washing dishes, sanitizing surfaces and taking out trash.

SKILLS

Running the grill during fast paced times throughout the day.

Food Handler's Permit.

Practicing highest regard for safety within a kitchen workplace.

Multitasking: Ability to handle multiple tickets.

Time management.

In-depth knowledge of food processing and safety.

Bon Appetit Management Company, San Francisco — *Prep/Line Cook*

October 2016 - January 2018

Set up and stocking stations with all necessary supplies. Prepare food for service (chopping vegetables, butchering meats and preparing sauces. Cook menu items in cooperation of the kitchen staff. Answer, report and follow executive or sous chef's instructions. Ensure that food comes out simultaneously, in high quality and in a timely fashion. Comply with nutrition and sanitation regulations and safety standards.

Acrobat Outsourcing, San Francisco — *Dishwasher, Prep/Line Cook*

May 2014 - PRESENT

Clean dishes, kitchen, food preparation equipment, or utensils. Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand. Maintain kitchen work areas, equipment, or utensils in clean and orderly condition. Prep the ingredients for and assemble dishes according to the recipes and specifications laid out by the restaurant.

EDUCATION

Phoenix High School, San Francisco — *High School Diploma*

AUGUST 2002 - JUNE 2004

