

Jaquan Powell

1761 Goss Street
Apartment B
Oakland, CA 94607

(510) 837-2098
jaquanpowell50@gmail.com

Professional Objective

Current Culinary student seeking to obtain a challenging entry-level position in the food industry.

Education

Le Cordon Bleu College of Culinary Arts, San Francisco, CA
Associate of Occupational Studies Degree in Le Cordon Bleu Culinary Arts
Anticipated Completion: 2/2016

Certification and Skills

- Certified Professional Food Manager, National Environmental Health Association, 2/2014-2/2019
- Familiar with the production of mother sauces and a number of classical derivative sauces
- Comfortable with Microsoft Office (Word, Excel, and PowerPoint)
- Able to type 80 words per minute

Culinary Experience

Elaine Bell Catering
Party Chef Napa, Ca
09/2014-present

- Help set up kitchen area
- Prep platters
- Help put up grills and other cooking equipment
- Help plate food
- Set up food stations for guests

Global Gourmet Catering
Kitchen Assistant San Francisco
12 /2014-Present

- Help unload trucks
- Set up kitchen area
- Heat up hotboxes
- Set up food platters

Bleu Ribbon Kitchen
Event Assistant Le Cordon Bleu

- Assisted Chef Devon in preparing chocolates for 30 participants
- Demonstrated how to make caramel from scratch

Cafe De Amis
Stage San Francisco, CA
2/15/2014

- Assisted Chef with prepping for dinner service
- Cut vegetables and assisted in transferring food within the kitchen

Work Experience

Vector Sales and Marketing
Sales Representative 08/2013-10/2013

- Conducted a 40 minute presentation on the history of Cutco
- Demonstrated the effectiveness of Cutco knives by cutting rope and supervising customers cutting vegetables
- Sold knives to customers and all check and credit card transactions

Bushrod park and recreation
Team Member Oakland
07/2011-08/2011

- Supervised 80 children between 5 and 12 during feild trips and daily activities
- Organized recreational games for participants such as basketball.