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## CULINARY STAR

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### OBJECTIVE

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To work with an organization that will provide me great chances of applying my best management skills and culinary practices through challenging assignments and will help me in advancing my career to higher level

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### QUAILFACTIONS

Food knowledge, Knife skills, Ability to understand and follow instructions, Superb kitchen organization set-up skills, Follow recipes to create dressings and sauces, Detail-oriented Knowledge of kitchen equipment operation and maintenance, Food safety proficiency

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## EXPERIENCE

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### NIGHT AND DAY PRODUCTION

January 2016- present

- Organized supplies put food deliveries away and rotated stock.
- Monitored freshness of food products helping to reduce spoilage by 11 percent.
- Utilized excellent knife skills to chop dice julienne and slice vegetables carve and grind meats and cheeses and fillet fish.
- Portioned and plated cold prepped food for serving to customers.
- Monitored and restocked supplies throughout day to aid swift efficient flow for cooks.
- Maintained cleanliness of station ensuring sanitary conditions and scoring 100 percent on safety checks.

### CHILDREN'S FAIRYLAND

04/2016-08/2016

- Washed peeled and sliced fruits and vegetables for cooks.
- Acquired additional knife skills achieving ability to slice and carve meats scale and fillet fish and de-bone poultry.
- Through precision trimming maximized yield of meats poultry and fish to reduce food costs by 8 percent.
- Developed organization and knife skills to reduce food prep time by 16 percent.

### Laney College Bistro

01/2015- present

Keen knowledge of creating mouthwatering menus

- Ability to cook and bake a vast variety of food items and pastries
- Strong understanding of preparing healthy and nutritious entrees for health conscious customers
- Knowledge of preparing stocks, soups, salads and sauces
- Trained in handling food preparation activities keeping in mind sanitation and hygiene protocols



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## EDUCATION

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### **ASSOCIATE OF SCIENCE IN RESTAURANT MANAGEMENT**

LANEY COLLEGE

Spring 2016 G.P.A 3.80

Hospitality management course

Cost Control Course

International Cuisine

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## SKILLS

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- Great ability of encouraging and maintaining coordination within a team. Extraordinary innovation in arrangement and presentation of dishes with optimal quantity of food. Very fluent at communication and computer handling.

