

MARK KELLY

San Francisco, CA, 415-240-0121, kellym0680@gmail.com

SKILLS SUMMARY

Cook / Kitchen Assistant (Food Server)

- Cooked breakfast meals and prepared sandwiches for lunch for 400 people daily
- Cooked, grilled and fried items including eggs, pancakes and fries
- Prepped vegetables, meats and chicken for cooking
- Measured ingredients required for specific food items being prepared.
- Operated large-volume cooking equipment such as mixers, grills, griddles and commercial oven
- Cleaned food preparation areas, cooking surfaces, and utensils
- Replenished food serving trays, keeping food at the correct temperature
- Restocked serving stations, cupboards, refrigerators, and salad bars
- Served breakfast, lunch and dinner meals to 400 people daily
- Washed dishes using commercial dishwasher and cleaned the kitchen
- Swept and scrubbed floors
- Cleaned garbage cans with water or steam
- Maintained sanitation, health, and safety standards in work areas

Dishwasher

- Washed pots, pans, and trays using commercial dishwasher and maintained the equipment
- Cleaned and organized kitchen work areas, equipment, and utensils
- Sorted and removed trash for pick-up
- Swept and scrubbed floors
- Cleaned garbage cans with water and steam

WORK HISTORY

Food Service

• Delancey Street, San Francisco	2 years
• State of California, High Desert, CA.	2 years
• State of California, Pleasant Valley, CA	3 years

EDUCATION

G.E.D, Stockton, CA

2009