

Branden Davis
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Career Focus: *Desire to grow and improve my skills as a master of many cuisines by utilizing my culinary education and background in industrial operations.*

SKILLS

- Knife Skills
- Preparation of Stocks, Sauces, Roux, and Dressings
- Butchering Poultry
- Food Safety and Sanitation
- Grilling, Sautéing, and Deep Frying

GENERAL SKILLS

- Professionalism
- Fast learner
- Follow directions closely can work as a team or alone
- Excellent time management
- Comfortable with receiving constructive criticism concerning job improvement

PROFESSIONAL TRAINING

- CHEFS Culinary Program: San Francisco, CA. Dec 2015-July 2016
- CRST Truck Driver Training: Houston, TX. July 2002

PROFESSIONAL EXPERIENCE

- **Specialty's** San Francisco, CA 6/16 – 11/16
Prepared soups, salads, took inventory, FIFO, safety and sanitation, set up and break down station
- **Daily Grill** San Francisco, CA 11/15 – 12/15
Washed pots and pans and dishes and polished glasses
Did cleaning, maintenance, and inventory
- **Acrobat** San Francisco, CA 04/15 – 11/15
Washed pots and pans and dishes
- **Treebeards Restaurant** Houston, TX 03/13 – 04/15
Preparation of vegetables
Washed pots and pans and dishes

EDUCATION

- GED 1989