

James A. Roots

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OBJECTIVE: To gain an entry-level position with opportunity for growth and advancement

QUALIFICATION HIGHLIGHTS

- 20 years of experience in the food service and culinary arts industry
- Passion for preparing food and an enjoyment in the work I do
- Roux, Stocks or Recipes Fry, Grilling Sautee's or in a conventional setting
- Great management and customer service skills
- Friendly and team-oriented, with the ability to work independently as well

PROFESSIONAL EXPERIENCE

Travelers Society of Alameda County Inc. Jan 2007-Feb 2010
Lead Kitchen Coordinator Oakland, CA

- Prepared monthly menu & schedule that included the five food groups
- experience in inventory food turnover and ordering for instructions
- preparing recipes sauces with herbs and natural ingredients
- specialized in healthy and cholesterol free foods

Society of St. Vincent de Paul – Kitchen of Champions June 2006-Dec 2007
Sous Chef Oakland, CA

- Assisted in preparing over 1,000 healthy meals per day
- Worked in a fast-paced production kitchen as a team
- Ensured all kitchen equipment was secure, followed procedures and guidelines

Ralph and Kacoo's Apr 2003-Aug 2005
Grill Cook Bossier, LA

- Worked with crew members preparing meals to order in a high volume restaurant, executed responsibilities in a professional manner reporting on time for work each day

Embassy Suites Hotels May 1998-Dec 2003
Line Cook Rogers, AR

- Prepared foods making sure line was set up for opening of the restaurant
- Prepared entrées to order for restaurant and room service in a timely manner
- Cleaned work area grills, fryers and utensils making sure line was stocked for the next day

EDUCATION & CERTIFICATION

Benton High School, Benton, Louisiana: High School Diploma
Society of St. Vincent DePaul, Oakland, CA: Kitchen of Champions Culinary Certificate 2006

References Gladly Provided Upon Request