

Chris Tucker
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OBJECTIVE: Seeking to obtain a position in a fine dining restaurant or catering establishment that will allow me to fully utilize my culinary, hospitality and problem solving skills.

SUMMARY OF STRENGTHS

- Passion for developing menus and using fresh ingredients
- Strong work ethic, dependable, able to assume responsibility
- Self motivated, creative, organized, strong leadership ability
- Team worker, great speed, the ability to multitask

RELEVANT SKILLS AND ACCOMPLISHMENTS

- Cooked for over 2500 people for breakfast, lunch, and dinner.
- Meat and fish fabrication, Sharp Knife Skills, Can use all equipment in the kitchen
Skilled in verity of international cuisines

EDUCATION

08/08-11/09	Le Cordon Bleu College of Culinary Arts	Tucker,GA
	Associate of Occupational Science Degree	
	Le Cordon Bleu Culinary Arts	

WORK HISTORY

12/2009-5/2010	Facebook –Line Cook	Palo Alto, CA
10/2010- 02/2011	Stanford University Catering	Palo Alto, CA
11/2012-03/2012	Le Truc-Line Cook	San Francisco, CA
03/2012-09/2013	EA Sport-Line Cook	Redwood Shores, CA
09/2013-Current	Facebook-Line Cook	Palo Alto, CA

CERTIFICATIONS

Food handlers (07/2014)

AWARDS

Perfect Attendance
Honor Roll
Dean's List