

SELEMA SMITH
Mobile Cell 626-319-3871
chefselema@earthlink.net

I can confidently work in a fast paced environment, follow standard recipes, work on teams, and am willing to expand my technical and interpersonal skills within the hospitality industry.

SKILLS

Knife Skills
Slicer
Fryer
Baking
Follow Standardized Recipes

EXPERIENCE

Food Management/Immaculate Heart—1/2016---2016

Chef/Cook -Part time-Temporary

Responsible for cooking lunch and dinner for seniors in independent living. Handled baking, salads, soups, clean dishes, volume prep, meats, temperature, closing, some events for the seniors, follow recipes, desserts, following sanitation procedures, grill, fryer and set up.

Page Private School—1/2015—8/2015

Chef/Cook

Responsible for cooking school lunch for children preschool to elementary. Handled some baking, entrée, clean dishes, Helped with some school events, volume prep and create menu decision.

Cedars Assistant Living 11/2013-2/2014

Chef/Cook

Responsible for cooking cycle menu entrée dinner for senior residents. Handled prepping, making soups, sandwiches, follow recipes, fryer, grill, salads, making desserts, mechanical diets, slicer, checking temperature, plating, set up, closing and cleaning.

Park Marino Terrace 5/2013-11/2013

Cook

Responsible for cooking cycle menu entrée dinner for senior residents. Also responsible for prepping, follow recipes, temperature of meats, some baking, dishwasher, making sandwiches and salads, grill, fryer, slicer, soups, plating, mechanical diets, set up and closing.

Patina Group Catering 5/2010-1/2015

Chef Assistant/On Call

Assist chefs and responsible for appetizers, salads, volume prep, plating, presentations and clean up for private parties and corporations including the Emmy Awards, Music Center, Los Angeles Philharmonic Orchestra and Hollywood Bowl.

India's Flavor 7/2011-10/2011

Line Cook

Responsible for handling salads, soups, desserts, fryer, plating, prep and set up in a fine dining atmosphere for Indian cuisine.

Susan Wolf Catering 11/2005-12/2007

Cook

Managed holiday events and private parties. Responsible for prep, serving and clean up. Followed standard recipes.

Dalts Restaurant 8/1989-9/1992

Line Cook

Responsible for lunch and dinner prep including grill in a fine dining atmosphere. Opening and closing duties.

EDUCATION

The International Culinary School at The Art Institute of California - Hollywood
January 2010---September 2012--Associate Of Science