



Cheryl Mullins

Name

Has Attended and Completed the
Department of Alcoholic Beverage Control's
Licensee Education on Alcohol and Drugs
Alcohol Seller/Server Training Program

CHAVEZ KATHERINE

Trainer

July 06, 2015

Date of Training

Cheryl Mullins

San Francisco, CA 94103

Phone: 415-522-3555

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510 484-6251

Qualifications: Employment and training in Food Service provided me with ample experience, customer service, within a diverse community. I'm intelligent, resourceful, goal- oriented and professional. Also a self starter who takes initiative, time management and am computer knowledgeable. SerSav: California Food Handlers Certification

Skills:

- Flexible, organized, self motivated
- Adapt well to change & fast learner
- Exceptional attention to detail
- Well versed in planning menus & food preparation
- Excellent Verbal & Written Communication
- Ability to maintain a calm professional demeanor
- Can Follow directions & recipes
- Can work in a chaotic environment

Experience:

Cook

Smashburger, S.F., CA

07/2013 - Present

- Maintain sanitation, health, and safety standards in work areas. Cleaned food preparation areas, cooking surfaces, and utensils. Measure ingredients required for specific food items being prepared. Verified prepared food meets requirements for quality and quantity. Cook and package batches of food and mixed ingredients. Operated large-volume cooking equipment such as grills, deep-fat fryers, industrial ovens. Maintained stock, ordering and inventory

Intern SR Cook

Chef's Program, S.F., CA

03/2012 – 04/2013

- Open/close kitchen. Order/receive all inventory for the senior meal program. Delegate assignments and assure the safety for all interns and discuss proper protocol. Set up daily/monthly menus with assurance to meet nutritional values, for proper food portions. Maintain kitchen safety/sanitary, which can cause cross contamination. Label and store all meal products, and any related duties to insure the final product, also prepare and introduce new items to menu.

Cook/Kitchen Staff

Culinary Staffing of America, S.F., CA

02/2013 - Present

- Ensured attendance to appear at all designated assignments given by the agency. Worked temporary and temp-to-hire. Was responsible for providing the best class service to clients during catering events

Prep Cook

America's Cup, S.F., CA

06/2013 – 09/2013

- Scale user to ensure proper portioning for food items. Logged and discard all products not used by the end of the shift. Prepared all food items to order, following standard recipes and procedures. Properly measures and assembles ingredients, cuts and/or portions meat, fish and poultry. Cleaned, organized, and maintained walk-in/reach-in refrigerator, cooler drawers, prep, and dry storage

Crew Member

S.F. Soup Company, S.F., CA

03/2011 – 04/2012

- Ensured high quality / fresh food was served during each shift. Prepared and served fountain/ refrigerated beverages. Knowledgeable of all ingredients of soups, salads, sandwiches and fruit cups. Set up serving areas and sample trays/maintained cleanliness throughout each shift. Assisted in the preparation of Soups by garnishing, chopping, cutting, mixing vegetables and ingredients

Education & Training:

San Francisco State University, S.F., CA

A.A Degree – Administration/Retail

Chefs Program, S.F., CA

California State Certified Chef



Certificate of Completion

This certificate recognizes that

Cheryl Mullins

has successfully completed and passed the

California Food Handler Training Certificate Program

Byong W. Yoo, PhD (Founder)



ANSI ACCREDITED PROGRAM
CERTIFICATE ISSUER

Issue Date: 12/29/2014

Expiration Date: 12/29/2017

This course successfully meets the requirements for the California Food Handler Card.

Confirmation: 1412120108

Verification Code: 2014-RKWNKF

www.PremierFoodSafety.com



California Food Handler Card

Cheryl Mullins

Name



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