



**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*

P/T Party STAFF - SAN FRANCISCO  
D/T BBOY BRISBANE

**Cheryl Mullins**

San Francisco, CA 94103

Phone: (415) 572-3555

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SIO 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. Sat 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



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# Certificate of Completion

This certificate recognizes that

**Cheryl Mullins**

has successfully completed and passed the

## California Food Handler Training Certificate Program



ANSI ACCREDITED PROGRAM  
CERTIFICATE ISSUER

Byong W. Yoo, PhD (Founder)

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

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### California Food Handler Card

**Cheryl Mullins**

Name



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