

Angel Jones

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Energetic culinary professional with a blend of creativity, passion for SKILLS food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings. • COOKING

- Producing
- Quality

Work Experience

Chef

Kitchen equipment operation and Dnata Catering - Los Angeles, CA

September 2019 to Present

United States maintenance

- Maintained well-stocked stations with supplies and spices for • Attention to detail maximum productivity. • Budget
- Changed and sanitized all cutting boards, benches and surfaces • COOKING between tasks to avoid cross-contamination. • Clients
- Equipment operation
- Prepared identical dishes numerous times daily with consistent
- Special events care, attention to detail and quality.
- Producing
- Prepared food items to meet recipes, portioning, cooking and waste • Quality control guidelines. • Safety
- Assisted chef with planning easy but elegant appetizers to spark customer interest.
- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Observed federal and local kitchen safety regulations to prevent food borne illnesses.

Chef

OnCall Catering - Los Angeles, CA

June 2015 to Present

Crafted exciting catering options for clients, including pig roasts, corporate picnics, outdoor sit-down wedding banquets and seaside clambakes.

- Ordered food items and supplies needed to fulfill catering jobs.
- Observed federal and local kitchen safety regulations to prevent food borne illnesses.
- Planned menus complying with established health guidelines and budget limitations.

Head Chef/ Kitchen Manager

OnCall Catering - Los Angeles, CA

September 2017 to June 2019

Set up and performed initial prep work for food items such as soups, sauces and salads.

- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining area.

- Provided exemplary service to students, staff, and visitors.
- Cooked food per recipe requirements in large batches for routine school breakfasts, lunches, and special events.
- Managed customer deliveries and assisted with carrying out orders to promote maximum satisfaction.
- Served food according to temperature, safety, and presentation guidelines.
- Assisted cashiers with processing customer payments and documenting orders.

Cook

OnCall Catering - Los Angeles, CA

August 2016 to February 2017

- Prepare Lunch and snacks for children.
- Keep area sanitized and organized.
- Serve lunch and Make sure hot line is filled.
- Catering for events (Church, and School Events).

Cook

University of Southern California - Los Angeles, CA

November 2014 to February 2016

- Made sure every action station is fully setup.
- Prep all items needed.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
- Decontaminated work areas using sprayers to apply cleaning and disinfecting solutions.

University of Southern California - Los Angeles, CA

July 2015 to January 2016

- Taught children different cooking techniques.
- Introduce different cooking appliances to children.
- Reviewed different Sanitation techniques.

Education

Culinary Arts

Le Cordon Bleu College of Culinary Arts Los Angeles - Pasadena, CA

2014

High School Diploma

Hamilton High School - Los Angeles, CA

2008

Skills

- Culinary Experience
- Menu Planning
- Food Preparation

- Restaurant Management
- Customer service
- Customer service

Certifications and Licenses

ServSafe

Assessments

Cooking Skills: Basic Food Preparation — Highly Proficient

March 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Highly Proficient](#)

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Food Safety — Expert

March 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Expert](#)

Restaurant Manager — Highly Proficient

March 2020

Managing restaurant staff and meeting customer expectations

Full results: [Highly Proficient](#)

Customer focus & orientation — Familiar

February 2022

Responding to customer situations with sensitivity

Full results: [Familiar](#)

Customer service — Proficient

February 2022

Identifying and resolving common customer issues

Full results: [Proficient](#)

Work style: Reliability — Proficient

February 2022

Tendency to be reliable, dependable, and act with integrity at work

Full results: [Proficient](#)

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Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.