

Julius Manning

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San Francisco, CA 94130

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Objective:

To obtain a position that would allow me to utilize my current skill and gain additional experience in the culinary arts industry.

Certifications:

Servsafe Food Protection Manager Certifications
Servsafe Alcohol Certification
Servsafe Purchasing and Receiving Certification
CPR/First Aid Certifications

Skills:

- Trained in food preparation
- Able to follow and give great directions
- Great leadership abilities
- Good knife skills
- Skilled in basic butchery of protein including seafood

- Trained in the Garde manager kitchen
- Understands plate and garnish presentations
- Basic Knowledge in smoking, curing, and brining
- Knows basics of baking

Experience:

Treasure Island Job Corps Center
San Francisco, CA

Advance Culinary Arts Training

- Trained in front of the house service
- Worked in Cafeteria serving over 500 heads
- Trained in Garde manager kitchen
- Worked various Global catering events
- Trained in baking under master chef

Finch-Henry Job Corps Center
Batesville, MS

Culinary Arts Training

- Assisted with preparation and serving food for 300 students
- Assisted with on center Projects/ Community Events
- Preparation of recipes to chef's requirements
- Instructed and educated new recruits

July 2015-Current

Noodles and Company
(415) 979-0793

October 2015-December 2015

San Francisco, CA

- Worked as a sauté cook with approximate 100 customers per shift
- Prepped station and ingredients for multiple shifts
- Served and bussed tables
- Maintained sanitation of kitchen

June 2014 – August 2014

Newk's Eatery
(662) 536-4307

Southaven, MS

- Prepared ingredients and stocked inventory
- Prepared 20 salad menu items, a la minute
- Washed dishes

Education:

Southaven High School
Southaven, MS
High School Diploma

References Upon Request