

# BRETT MICHAEL DAVIS

## OBJECTIVE

Prep Cook and Private Diner with 2 years of experience in the Delancey Street Restaurant with some line cook experience. Energetic, passion for food and exceptional cooking and serving skills, works well with my co-workers, and in a high pressure setting. Seeking front of restaurant or kitchen work.

## SKILLS

Traditional cooking techniques, basic knife skills, beautiful food presentation, institutional and batch cooking, strong attention to safe food handling procedures, catering and private dining experience.

## WORK EXPERIENCE

October 2014-current date	Delancey Street
Restaurant [ City, State ]	
<i>Prep Cook / Private Diner</i>	
<ul style="list-style-type: none"><li>Prepared daily food items, and cooked simple and complex foods</li><li>Stocked, organized, and cleaned kitchens and cooking utensils</li><li>Cooked batches of food such as Alejandrinos, Crab Cakes, Saltimbocca, and Pizzaiolas</li><li>Cooked food according to menus, special dietary restrictions, and numbers of portions</li><li>Helped in developing rotation of a new menu and daily cook-to-order specials</li><li>Ensured food was stored and cooked at correct temperatures</li><li>Peeled, washed, trimmed, cooked vegetables and meats</li><li>Relayed line calls and food orders to cooks</li></ul>	

## EDUCATION

Independence High School	Diamond Springs, CA
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## REFERENCES

Jerry Raymond: of the Delancey Street Foundation

Rebecca Jackson: Delancey Street Restaurant maitre'd and catering coordinator

