

# BRETT MICHAEL DAVIS

## OBJECTIVE

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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

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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

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October 2014-current date Delancey Street  
Restaurant [ City, State ]

### *Prep Cook / Private Diner*

- Prepared daily food items, and cooked simple and complex foods
- Stocked, organized, and cleaned kitchens and cooking utensils
- Cooked batches of food such as Alejandrinos, Crab Cakes, Saltimboccas, and Pizzaiolas
- Cooked food according to menus, special dietary restrictions, and numbers of portions
- Helped in developing rotation of a new menu and daily cook-to-order specials
- Ensured food was stored and cooked at correct temperatures
- Peeled, washed, trimmed, cooked vegetables and meats
- Relayed line calls and food orders to cooks

## EDUCATION

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Independence High School Diamond Springs, CA

- GED

## REFERENCES

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Jerry Raymond: of the Delancey Street Foundation

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

