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Tamel Stuart

Objective

To establish a career in the Culinary Arts field, where I can utilize my knowledge and experience to advance within the organization.

Highlight of Skills

- Knowledge of health and safety codes and regulations
- Experienced in safe operation of commercial food service equipment, including deep fryers, ovens, cook tops and slicers.
- Performs multiple tasks smoothly and efficiently in a fast-paced environment
- Ability to follow recipes instructions and guidelines
- Meticulous worker, attentive to quality and detail

Relevant Skills & Experience

- Prepared meats and vegetables and fruits
- Gained familiarity with braising, breading, fat frying and grilling
- Prepared all House Stocks and mother sauces
- Set up and cleaned equipment for daily food
- Excellent knife skills with applied precision and technique and ability of carving meats
- Distinguished ability in presentation of large and individual platters
- Experience in Banquet Catering for up to 300 guests

Work Experience

Role: Sous Chef

- Responsible for preparing food items
- Create weekly menus
- Manage kitchen operations
- Lead volunteer in Culinary Arts program for kids

2008 Great American Music Hall San Francisco, CA

Role: Prep/Line Cook

- Prepared of mise en place for entrees, set up lines
- Prepared hot foods & appetizers

2007-2008 Patinas Catering San Francisco, CA

Role: Prep Cook for Opera House

- Prepared a variety of fruits and vegetables
- Gained familiarity with dicing and cutting

Treasure Island Job Corps

Culinary Arts Advanced Training

2006-2005 Joliet Job Corps
Culinary Arts Basic Training

2002-1999 Caga Park High School Chicago, IL

High School Diploma