

Lorenzo Gladney
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Objective

To use my Line Cook experience and education to secure employment as an Sous Chef and or Kitchen Manager

Highlights and Qualification

- Prepares menu items according to recipes
- Able to place plates, utensils, pans and cases on high and low shelves
- Reading, writing and verbal communication skills required
- Capable of using knives, slicing equipment and other food preparation equipment.
- Working more than one station per night shift when needed.

Employment History

2015-Present

Cheesecake Factory, Pleasanton, CA 94588

Line Cook

- Plate Presentation and specification
- Complete all assigned prep work
- Set up work station according to station diagram
- Practice sanitary and safe food handling at all times
- Cleans and sanitizes the work area before, and during and after shift
- Complete assigned daily and weekly cleaning projects.

2013-2016

Applebee's Bar and Grill, Columbus, OH 43210

Line Cook

Education

- Castlemont Senior High:
- Laney College: Associate's Degree in Culinary Arts, Anticipated Graduation 2017

Physical Capabilities

- Able to stand 100% during work shift
- Able to bear environmental exposures to cold, heat and water
- Able to lift and move up to 50 pounds frequently and with ease.