

Clarence James

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CAREER OBJECTIVE

I am looking for a fast pace line cook position at your restaurant that will allow me to be part of a team and utilize my line skills.

PROFESSIONAL PROFILE

Barclays, Oakland, CA

2004 to 2006

- Sauté cook - started off as a prep cook, advanced to sauté cook
- Head line cook - led eight other cooks and ensured orders got out on time, also responsible for ordering meats and produce for the week

Mario's Island Light House, Oakland CA

2002 to 2004

- Head line cook - responsible for cooking meals to order and prepping meats and salads for each day, In charge of a crew of ten.

Emma's Seafood, Oakland, CA

2001 to 2002

- Head line cook – lead eight other cooks and ensured all orders got out in a timely manner, responsible for making sure foods were kept at food safety regulations

Telcom Services, Oakland, CA

2001 to 2007

- Fundraiser - placed two - three hundred calls a day to past and present clients, raised money for the Police Activity League and California Police Youth Charities. I was nominated a top fundraiser in CA for four years.

Acrobat Staffing, Oakland, CA

2000 to 2008

- On call line cook – places assigned included Academy of Arts University, International House in Berkeley, Safeway Corporation, and Bridges Country Club

Aramark Oakland Coliseum, Oakland, CA

2003 to 2008

- Line & prep cook - prepared over two thousand hot and cool meals each event, also served the players and the visiting teams, umpires and the press.

EDUCATION & SPECIALIZED TRAINING

Certificate in the Fundamentals of Foods Service & Culinary Arts

Bread Project/Berkeley Adult School, Berkeley, CA

2013

- Completed 9-week intensive job training program that included components in knife skills, safety and sanitation, workforce readiness, introduction to basic cooking methods and commercial food production practices and techniques
- Assisted in the preparation of appetizers, entrees, sandwiches and soups for catering and café operations
- Experience using commercial kitchen equipment such as table top mixers, food processor meat grinder and an assortment of utensils and knives
- Training in the art of coffee making including barista skills

High School Diploma

Castlemont High School, Oakland, CA