

Rylin Harris

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Professional Profile

Passionate and reliable food service professional who is committed to producing excellent food in a timely manner. Having recently completed culinary training along with my prior experience I am confident in my ability add to value to any team I am apart of.

Skills

- Competent and confident with all standard cooking methods.
- Safe and sanitary handling of food
- Time management and multi-tasking
- Teamwork and professionalism
- Effective communication
- Works well in high volume environment alone or amongst a team.

Professional Experience

Project Openhand - San Francisco, Ca

2015-2016

Chef Intern

- Cooking various nutritional meals for seniors and chronically ill
- Accurate portioning packaging and labeling, per instructions
- Assembly line prep work for 500+ meals a day

National Ballot Association - Atlanta , Ga

2003-2011

Initiative and Referendum Circulator

- Register voters
- Manage time effectively to maximize outcome
- Educate public about issues being put on the ballot

Sure-Tel - Chicago, Il

2000-2002

Customer Service/Call Center Rep

- Customer support for incoming calls in a high call volume environment
- Addressed customers politely, answering questions and providing information.
- Entered financial and confidential data for potential customers

State of Illinois - Pontiac, Il

1994-2000

Cook

- Follow recipes and execute dishes per customer request
- Regular deep cleaning
- Prep work and dishwashing

Professional Training/Certification

CHEFS Culinary Program-San Francisco

2015-2016

Serv-Safe-Safety and Sanitation Certification

June 2015

Lakeland College -Mattoon, IL

2011-2012

First Responder Certification

2011-2012

References available upon request.

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