

MYSHEKA JOHNSON

3918 1/2 Wisconsin Street, Los Angeles, Ca 90037
(760)662-0605| myshekajohnson@yahoo.com

OBJECTIVE

Seeking full-time employment within the food industry as a prep cook or cook. Where I may effectively utilize my skills and prove my hardworking abilities to contribute to the continuity and success of the kitchen and establishment.

PROFESSIONAL EXPERIENCE

Culinary

- Completed professional training program studying moist and dry heat cooking methods, knife skills, kitchen terminology, sanitation and safety practices, also preparing stocks and sauces.
- Collaborated with head chef to ensure timely meal preparation and performed plating of various cuisines.
- Certified Food Manager to practice and enforce safe food handling procedures and guidelines.

Business

- Supervising cost control and inventory for the kitchen.
- Staffing, serving and assisting in coordinating all special events.
- Developing event proposals for approval by client, sales dept. and owners of the venue.
- Creating and executing all menus for buffets and special events.

EMPLOYMENT HISTORY

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|---------------------|--|------------------------|
| • Sous Chef | Caer, Inc. Los Angeles | |
| • Chef | Clifton's Cafeteria, Los Angeles | Sept 2015- May 2016 |
| • Line Cook | Alonti Catering, Los Angeles | May 2015- Sept 2015 |
| • Chef | Nothing But Love Catering, Los Angeles | Jan 2014- Present |
| • Sous Chef | The Brownstone Bistro, Los Angeles | April 2013- April 2014 |
| • Cook | The Faculty, Los Angeles | Oct 2012- Oct 2013 |
| • Cook | Annie's Edibles, Los Angeles | March- December 2012 |
| • Cook's Assistant | Bread and Rose's Café, Venice, CA | February- April 2012 |
| • Deli Worker | Yummy.com, Santa Monica | Feb 2010- Dec 2011 |
| • Admin. Asst./Cook | Debbie's Dinners Inc., Los Angeles | Nov 2007- May 2009 |

EDUCATION AND CERTIFICATIONS

St. Joseph Center Culinary Training Program, Venice, CA
Certificate of Completion

February- April 2012

ServSafe Food Protection Manager Certification, Venice, CA

February 2012

COMPUTER AND LANGUAGE SKILLS

Proficient in Microsoft Office and Quickbooks

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Proficient in Microsoft Office and Quickbooks

SanJose's Food Protection Manager Certification, Venice, CA
February 2012

St. Joseph Center Culinary Training Program, Venice, CA
Certificate of Completion
February-April 2012

EDUCATION AND CERTIFICATIONS

• Admin. Asst./Cook	Debbie's Dinner Inc., Los Angeles	Nov 2007-May 2008
• Deli Worker	Yummy.com, Santa Monica	Feb 2010-Dec 2011
• Cook's Assistant	Bread and Rose's Cafe, Venice, CA	February-April 2012
• Cook	Annie's Edibles, Los Angeles	March-December 2012
• Cook	The Faculty, Los Angeles	Oct 2012-Oct 2013
• Sous Chef	The Brownstone Bistro, Los Angeles	April 2013-April 2014
• Chef	Motting But Love Catering, Los Angeles	Jan 2014-Present
• Line Cook	Alonzi's Catering, Los Angeles	May 2018-Sept 2018
• Chef	Clifford's Catering, Los Angeles	Sept 2018-May 2018
• Sous Chef	Cast, Inc. Los Angeles	

EMPLOYMENT HISTORY

- Creating and extending all menus for buffets and special events
- Developing event proposals for approval by client, sales dept. and owners of the venue
- Staffing, serving and assisting in coordinating all special events
- Supervising food control and inventory for the kitchen
- Business
- Certified Food Manager in practice and enforce safe food handling procedures and guidelines
- Collaborated with head chef to ensure timely meal preparation and perfected plating of various cuisines
- Terminology, sanitation and safety practices, also ordering stocks and sauces
- Completed professional training program studying moist and dry heat cooking methods, knife skills, kitchen

PROFESSIONAL EXPERIENCE

establishment
my skills and prove my handling abilities to contribute to the continuity and success of the kitchen and
Seeking full-time employment within the food industry as a prep cook or cook. Where I may effectively utilize
OBJECTIVE

(760)882-0802 | myshika@johnson.com
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