

Adrienne Young

2125 E 15th Terrace
Kansas City, MO 64106
(816)882-0106
1stladyyoung@gmail.com

OBJECTIVE

To use my customer service and culinary experience and education to obtain a position with a stable, reputable organization that offers growth potential as well as advancement opportunities.

Technical Skills

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- Culinary math and cost control
- Recipe conversion
- Recipe costing
- Intro to food cost management
- Meat, Poultry, Fish and Shellfish fabrication
- Trained in kitchen safety, sanitation and health
- Classic and common knife cuts
- Baking and Pastry fundamentals
- Garde Manger

EDUCATION

L'École Culinaire, Kansas City, MO
Diploma Program Culinary Fundamentals
Graduation Date: 11/01/2015

1/26/2015 – Present

L'Ecole Culinaire, Kansas City, MO
AOS Culinary Restaurant Management
Anticipated Graduation: 05/29/2016

11/2/2015 – 05/29/2016

Awards:

Top Student Scholarship 2 Phases
President's List 1 Phase
Dean's List 3 Phases
Ambassador 2 Phases

Certifications:

ServSafe Food Protection Manager #12124674

EMPLOYMENT HISTORY

NCO Financial Systems, Lenexa, KS
Customer Finance Rep

11/26/2010 – 5/2013

Duties:

- Answering inbound calls regarding bills
- Billing
- Training

Internal Revenue, Kansas City, MO
Data Transcriber

01/2008 – 05/2008

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Duties:

- 10- Key
- Data entry
- Input past and current tax returns

T-Mobile, Lenexa, KS

1999 – 2000

Customer Service Representative

Duties:

- Answering calls
- Take payments for bills
- Educate customers on data service and wireless coverage

Gateway 2000, Kansas City, MO

1998 – 1999

Customer Service Representative

Duties:

- Taking inbound calls regarding computer systems
- Ordering and canceling existing order
- Troubleshooting

References:

Damon Taylor- Instructor Vatterott Cosmetology (816)223-8384

Chef Toby Freeland- Instructor L'Ecole Culinaire (816)805-7517

Chef Peter Costillo- Instructor L'Ecole Culinaire (913)558-7677