

**Dareese James**  
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**CHEF/PREP COOK**

Specializing in Italian cuisine, prep cooking, knife cuts, saucier, prep cook, and leadership.

**Overview** More than three years of culinary experience at different hotels and different restaurant. I go to Los Angeles Trade Technical college for I can acquire a culinary degree. I have been well taught doing knife cuts by a professional executive chef, I am a hard worker, reliable, nice, well organized, respectful, well aware, I am always open to being taught new things for I gain a better understanding of being a professional chef, and I am highly effective at anticipating and accommodating customer needs.

My objective as a chef is to become an executive chef or to own my own restaurant one day. I focus on being successful at multi-tasking, delivering prompt and friendly service to all of the customers. I always maintain a positive attitude and a great sense of humor during peak hours. Bringing a strong work ethic, interpersonal skills and customer service expertise is very important to me and it is always my main focus when I am working.

**Areas of Expertise**

- ❖ Knife skills
- ❖ Dish washing
- ❖ Maximizing kitchen productivity and staff performance
- ❖ catering experience
- ❖ Kitchen cleaning
- ❖ Keyboarding
- ❖ Saucier
- ❖ Cash handling
- ❖ Meat cutlery
- ❖ School kitchens

**Professional Experience**

- ❖ helped in different cooking environment's.
- ❖ Taught professional knife skills by an executive chef
- ❖ Prep cook at multiple high end hotels
- ❖ Degree in culinary
- ❖ Worked at multiple catering events
- ❖ Traveled to different cities in America to work for different hotels



- ❖ Worked In different school kitchens mostly colleges

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**Education & Qualifications**

- ❖ June 2012- graduated from golden valley high school
- ❖ High school diploma
- ❖ Servesafe certification
- ❖ College culinary major

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