

726 Atlantic Ave.
Long Beach, CA. 90813
(424) 571-1246
Tdotson.38@gmail.com

CHEF TINA R. DOTSON

OBJECTIVE	Looking for an employer that offers a great opportunity for growth and advancement. Would like to work for a winning team with positive team members in a clean, safe environment.
SKILLS & ABILITIES	ServSafe Management Certification, Personal Chef, Owner of small catering service. Front of House and Back of House expertise. Classical training: Garde Manger. World Cuisine as well as baking and pastry skills.
EXPERIENCE	<p>THE PARTY STAFF, HOLLYWOOD, CA. February 2015 to Present</p> <p>Various duties include; sous chef, line cook, prep cook and catering events. Appetizing as well as beautiful fruit displays, crudites and cheese displays. Omelet chef, plating entrees, appetizers and desserts.</p> <p>TGIS CATERING SERVICE, LONG BEACH, CA. October 2013 to Present</p> <p>Plating appetizers, entrees and desserts. Light preparation of food on-site. Salads, cheese displays and crudites. Lead chef as well as light serving duties as needed.</p>
EDUCATION	<p>LONG BEACH CITY COLLEGE, LONG BEACH, CA.</p> <p>Associate of Science in Culinary Arts, 3.75 GPA, Business communication and computer knowledge. Menu creation and budgeting skills.</p>
COMMUNICATION	Works well with others, business communication skills; both oral and written. Can expedite very well under pressure.
LEADERSHIP	Owner/CEO of DejaFood Catering.
REFERENCES	<p>CHEF HALEY NGYUEN/ CHEF INSTRUCTOR LONG BEACH CITY COLLEGE (562) 938-4811 4900 Carson St. Long Beach, CA.</p>

