

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 **THE PARTY STAFF, HOLLYWOOD, CA.**

February 2015 to Present

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.

TGIS CATERING SERVICE, LONG BEACH, CA.

October 2013 to Present

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.

EDUCATION **LONG BEACH CITY COLLEGE, LONG BEACH, CA.**

Associate of Science in Culinary Arts, 3.75 GPA, Business communication and computer knowledge. Menu creation and budgeting skills.

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 **CHEF HALEY NGYUEN/ CHEF INSTRUCTOR LONG BEACH CITY COLLEGE**

(562) 938-4811

4900 Carson St.

Long Beach, CA.

