

Carl Coleman

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Summary

Food service worker with exceptional intermediate prep and cooking skills

Skills

- Prepare fruits, vegetables, meats, hors d'oeuvres and daily specials
- Fry, grill, broil, braise, sauté, marinate, bread, meat, poultry, fish and vegetables
- Comprehends written recipes to the letter
- Set up cook's tables and lines with needed supplies, food and support
- Maintain sanitary and safe work environment
- Reliable, friendly and dedicated team player
- Excellent multi-tasker eager for additional knowledge in food service operations
- Comfortable working 10 hour days 5 times a week

Self Employment

Texas 2005-2016

Fixing low-cost vehicles needing minor repairs for resale

Culinary Arts History

- **Cullen's American Grille** Pasadena Tx 2008-2010
Prep Cook/Support
Prepare cold sandwiches, salad bar, line cook's inserts and assisted in grilling meat
- **Denny's Restaurant** St. Louis Mo 1988-1989
Cook
Preparations and fast-food cooking of complete breakfast, lunch and dinner menu
- **Sea Galley Restaurant** Seattle Wa. 1980-1982
Cook
Preparations, grill, broil, sauté and fry sea food platters of halibut, sole, salmon, lobster, oysters, geoduck, prawns, king crab and cat fish, per customer desire
- **Seattle O.I.C.** Seattle Wa. 1979
Culinary Arts Student
6-month introduction to breakfast, lunch and dinner in fast food environments