

# CEDRIC SMITH

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E-mail: Cedric.Smith011@Gmail.Com **Professional**

## **summary**

Confident leader and problem solver looking to transition from a successful career in the military to a passion filled Career in Culinary Arts .Calm under pressure with great time management and conflict resolution skills.

## **Education**

- Le Cordon Bleu School of Culinary Arts
- 14G Advanced Individual Training
- Disney Culinary internship Finialist
- Le Cordon Bleu School of Culinary Arts
- Associates in Culinary Cuisine...**Feb 2015 - Present**
- Battle Staff Management Systems Operator **Nov 2013-Apr 2014**
- Associates in Electrical Engineering...**Feb 2014 – Jul 2014**
- NEHA Certified...**Mar 2015-Present**

## **Work history**

**Dish washer/Bus Boy/food prep** Oct 2010 – Aug 2011  
**Busy Bee Cafe** Rockdale, TX

- Maintained upkeep and cleanliness of all cooking and serving equipment.
- Process and prepare food to be cooked and served.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.

**Battle Staff Management Systems Operator, Air Defense** Aug 2011 – Sep 2013  
**United States Army** Fort Hood, TX

- Operated and maintained communications equipment worth \$[1,000,000] with no losses
- Coordinated integration of company weapons systems into those of adjacent platoons.
- Maintained 100 percent accountability of all assigned equipment worth more than \$[100,000].
- Operated and maintained field communications equipment.
- Utilized communications systems to direct the movement of pilots and ground personnel.
- Trained operations staff of 3 personal with 100 percent first time certification
- Provided flight path changes or directions to emergency landing fields.
- Worked within flight operations to maintain a culture of safety with efficient procedure

**Dish Washer** Apr 2014 – June 2014  
**Torchy's Tacos** Waco, TX

- Maintained upkeep and cleanliness of all cooking and serving equipment kept an neat and organized display of all cooking and serving equipment
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
- Worked efficiently in a fast paced team style environment

