

# MALACHI OMARI ROGERS

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## OBJECTIVE

Malachi's goals are to maintain and/or obtain greater approval ratings for a Commercial kitchen in Los Angeles' hospitality industry.

## EDUCATION

Le Cordon Bleu College of Culinary Arts, Los Angeles, CA  
Associates of Occupational Sciences Degree, Hospitality Restaurant Management  
Graduation Date: March 13, 2010

## CERTIFICATIONS: CA Food Handlers License and ServeSafe Manager's Certificate

## CULINARY CAPABILITIES

- Assistant Kitchen manager, head cook, server, host, concessions, Executive Chefs assistant.
- Knife skills, sanitation, time temperature control, excellent mise en place
- Strong organizational skills in the kitchen
- Extensive knowledge of fryer, broiler, griddle, sauté, omelet station, pastas, salads, soup, sandwiches, pizza ovens, steamers, and prep
- Supervisor, inventory, purchasing, food cost control, work order request for maintenance, public relations.

## WORK HISTORY

### Hash House a Go Go

*Line Cook* Las Vegas, NV 4/15/13-9/15/14  
• Supervised Kitchen Staff and trained two new hires.

### Bachi Burger

*Grill Cook* Las Vegas, NV 3/01/13-6/20/14  
• Promoted from temp staff to full-time line cook

**FreshEx (formerly Fixt Foods, Inc.)** 6/01/13- 12/12/13  
*Lead Porter* Las Vegas, NV  
• Promoted to Lead Porter from porter

### Alexis Park All Suite Resort

*Closing Night Cook* Las Vegas, NV 4/02/13-2/01/14  
• Promoted to Lead Night Cook from Line Cook

## KEY STRENGTHS

- Excellent history of time management, punctuality, and attendance; has good sense of direction
- Possess positive attitude, eager to learn, able to motivate others to excel
- Extremely hard working,
- Superior customer service skills; experienced in servicing Elite customers ,and celebrities