

JUSTIN CROFT

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WORK EXPERIENCE

Salvation Army, Sacramento, CA

Cook, Oct 2015 – Present

Responsible for providing cafeteria style meals for 50-120 people while directing volunteers to perform sanitary sub-duties, including prep, dishes, and dining room.

Assists with unloading trucks and documenting received donated goods.

Assists in prep, cooking and service for catering events.

Closing - which includes: shutdown of all equipment, upholding cleanliness standards, sweeping, scrubbing and mopping floors, proper food labeling and storage, and final inspection.

Volunteers of America, Mather, CA

Volunteer, Aug 2015 – Oct 2015

- Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand placing clean dishes, utensils, or cooking equipment in storage areas.
- Maintain kitchen work areas, equipment, or utensils in clean and orderly condition.
- Stock supplies, such as food or utensils, in serving stations, cupboards, refrigerators, or salad bars.
- Sweep or scrub floors.

Salvation Army, Sacramento, CA

Volunteer, Jan 2015 – Aug 2015

- Clean, cut, and cook vegetables, meat, fish, or poultry, including prep for salad bar.
- Direct activities of one or more workers who assist in preparing and serving meals.
- Apportion and serve food to facility residents, employees, or patrons.

Mellow Mushroom - Tempe. Subway - 4539 Phoenix. Chipotle 0658 - Gilbert. Cold Stone Creamery 20039, Rosati's Pizza, Paradise Bakery - Chandler. McDonald's 36098 - Mesa, , AZ

Line cook, prep cook, grill and salad bar, dishwasher, maintenance manager, shift leader, customer service - including answering phones. , Jan 2009 – Nov 2014

EDUCATION

Chandler High School, Chandler, AZ

High School Diploma, Jun 2009

Community Kitchen (SMFBA), Phoenix , AZ

ServSafe Manager Certification

- Learned kitchen tools and equipment - which included knife skills development, safety and sanitation, labeling and food storage, cooking techniques including: sautee, roasting, steaming, baking and boiling, sauces, serving, portion control, prep guides, production sheets, temp and waste logs.
- Performed learned techniques in fast-paced setting, which included prep, made-to-order cooking and serving for new students and staff, prep and service in catering events, then mass production of 600+ meals daily for children in need over 7 school districts.