

408-265-2242

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OBJECTIVE: To obtain a position that will utilize my diverse culinary skills in food preparation and customer service.

SKILLS:

- Culinary experience preparing and creating desserts, appetizers, and full course meals.
- Trustworthy and able to multi-task
- Paramedic background applying first aid and providing medical assistance for minor injuries.
- Learned to prepare over 32 dishes from scratch in six months.
- Experience in shopping, preparing, cooking, and presenting a wide variety of foods.

EXPERIENCE: Cook

- Knowledge of safe food handling.
- Comparison shopped for items to create affordable meals rich in taste.
- Prepared pastas, breads, cakes and pies from scratch using basic ingredients and following recipes.
- Created recipes using excellent sense of flavors to create dishes that please the palate.
- Efficient in food preparation procedures.

EMPLOYMENT: Fahrenheit Restaurant – San Jose May 2013 – Nov 2013

99 E. San Fernando Street, San Jose, CA Oct 2014 – Jan 2015

Prep Cook/Dishwasher (seasonal work)

- Assisted Chef creating culinary dishes including the Chef's daily specials and soups.
- Prepared appetizers; buffalo wings, cracked crab, deviled eggs, gnocchi, and calamari
- Butchered various meats, washed fresh fruit and vegetables for food preparation.
- Washed dishes and mopped floors

VOLUNTEER WORK: City Team Ministries, ACT Health Services & Sacred Heart Services
Ongoing

- As volunteer, I've been asked to shop, prepare served meals as well as do the dishes, clean kitchens, and stock food pantries.

EDUCATION:

- County Community Occupational Center (CCOC) 2008- 2009, Culinary Arts
- Pioneer High School – San Jose, CA 2004 – 2008

CREDENTIALS: California food handling card currently on file.