

VINCENT NEWMAN

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PROFESSIONAL OBJECTIVE

A challenging, growth-oriented position in the culinary industry in which academic training, work experience, and a commitment to excellence will have valuable application.

EDUCATION

Le Cordon Bleu College of Culinary Arts
Associate of Applied Science Degree: Culinary Arts

Expected Graduation: Feb. 2017

SKILLS

- Able to Lead.
- Able to work as a team.
- Highly organized; able to multi-task and accomplish multiple tasks.
- Professional demeanor and attentive to detail.
- Computer skills- Microsoft office, Microsoft Word.
- Knife skills- Dice, Brunoise, Rondelle, Batonnet, Julienne.
- Efficient at making the 5 Mother Sauces.
- Comfortable making stocks (chicken, Beef, Veal, Pork).
- Making basic soups (Chicken noodle, French onion, cheddar broccoli).
- Efficient with basic grill techniques.

EMPLOYMENT HISTORY

PG&E

Intern

Sacramento CA
06/2014-08/2014

- Helped workers with on site duties including; digging, wiring, and welding
- Learned soft skills; Work place behavior, Dress attire, and organization of time

Country Cafe

Kitchen worker

14691 Ave 192 Porterville CA
11/13- 5/14

- Taking orders
- Answering phone
- Assisting head cook
- Got him ingredients
- Observed his technique
- Dish washing
- Busing tables
- Chop mirepoix
- Portion out products
- Cleaned the workstation

Spectra

Prep Cook

Raley Field
3/16-9/16

- Prep for following day
- Assist Sous Chef
- Wash Dishes

- Wipe down equipment

CERTIFICATIONS

Red Cross

Adult First Aid/CPR/AED

Exp:June, 2016

Conference For Food Protection

Food Manager Certification

exp:August, 2020