

# 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*

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

Sacramento CA  
*06/2014-08/2014*

### **Country Cafe**

#### *Kitchen worker*

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

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

### **Spectra**

#### *Prep Cook*

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

Raley Field  
*3/16-9/16*

- Wipe down equipment

## CERTIFICATIONS

### **Red Cross**

*Adult First Aid/CPR/AED*

*Exp: June, 2016*

### **Conference For Food Protection**

Food Manager Certification

*exp: August, 2020*