

## **Dontae Haggerty**

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### **Objective**

A competent Cook with extensive experience in cooking enthusiastic to get the position in a Restaurant or in the Hospitality field where I can utilize my cooking and culinary skills.

Seeking a position in the culinary field where excellent cooking and customer service skills can be utilized to improve the company's success.

To obtain a position as a Cook in a setting where I can make the most of my knowledge of the culinary field to create new and innovative dishes and maximize customer's satisfaction.

### **Work Experience**

#### **Lead Grill Cook**

5/2016 – Present Pican Restaurant, Oakland, CA

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines according to policies
- Demonstrated skills of following recipes, mixing ingredients and cooking to correct temperatures
- Dated, stored and rotated all food items and materials, as required

#### **Cook**

11/2014 – 11/2015 Sclaris, Alameda, CA

- Help set up the whole kitchen prior to a restaurant's opening. Set up a station by bringing all containers of necessary food items.
- Cook a specific portion of each plated meal as assigned by either the head or sous chef. Assist with cutting, marinating and precooking foods
- Complied consistently with standard portion sizes and cooking methods, quality standards and kitchen rules, policies and procedures
- Pan up dough, make variety of pizzas and other products, cut all products, inventory the restaurant, take care of all temperature logs, and on occasion take care of guests on a more face to face level.

#### **Cook**

8/2009 – 6/2012 Morton Bakar Center, Hayward, CA

- Ensured all the recipes and ingredients have been added in proper order and combination to give a good taste. Reviewed menus/production sheets to determine types and quantities of foods to prepare for all service areas.
- Maintained cleanliness and health standards in the working station where the food is prepared.
- Maintained timely record of the raw materials being used and placed future orders accordingly.
- Inspected the food ready to be served to the guest to make sure all the standards have been observed.

#### **Stocker/Utility Worker**

9/2008 – 5/2009 Discount Builders Supply, San Francisco, CA

- Assisted customers to determine if they needed help loading or unloading

products into vehicles, verifying customer receipts to ensure that the type and quantity of product loaded is accurate

- Stocked storage areas and displays with new or transferred merchandise. Set up advertising signs and displayed merchandise on shelves, counters, or tables to attract customers and promote sales
- Cut lumber, carpet, glass, and related materials to size requested by customer
- Answer customers' questions about merchandise and advise customers on merchandise selection

### **Driver/Warehouse Worker**

8/2007 - 7/2008 AC Paper & Supply, Hercules, CA

- Skilled in driving forklifts; handle basic data entry and retrieval on computer systems
- Work closely with customers and update and rotate products on store racks; accurately count and check all items. Compile and issue customer invoices; handle product returns and credits as required
- Assist in stocking, inventory control, and all major warehousing operations

### **Cook**

4/2006 - 7/2007 Methodist Hospital, Houston, TX

- Prepared and cooked meals for patients, employees, guests, and for special functions in a manner consistent with the Hospital's Dietary Department Mission.
- Followed procedures in food cooling, hot food holding, and prevention of cross contamination. Followed all local and state health regulations
- Prepared meals according to specified menu and schedule with a minimum of waste

### **Cook**

8/2003 - 4/2006 Marriott Hotel, Houston, TX

- Worked independently to prepare and produce daily dishes and specials according to Marriott Standards
- Prepared and presented multiple entrees on a daily basis
- Trained new employees according to Marriott standards and guidelines
- Prepared and expedited over twenty different menu items
- Prepared all breakfast and lunch meals while working the buffet line. Responsible for serving the customers in a timely fashion
- Responsible for inventory of all items necessary for station set-ups and accurate completed production charts for amounts of items produced

### **Education**

8/1999 - 4/2001 Albuquerque Technical Vocational Institute, Albuquerque, NM  
Culinary Arts, Associate Degree Received

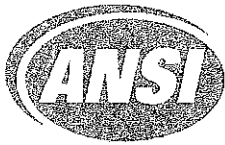
# Certificate of Completion

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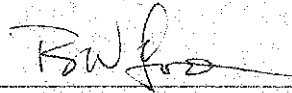
**Dontae Haggerty**

has successfully completed and passed the

## California Food Handler Training Certificate Program



ANSI ACCREDITED PROGRAM  
CERTIFICATE ISSUER



Byong W. Yoo, PhD (Founder)

Issue Date: 05/13/2015  
Expiration Date: 05/12/2018

This course successfully meets the requirements for the California Food Handler Card.

Confirmation: 1505130668  
Verification Code: 2015-NXQMLO

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Protecting people's lives for over 35 years



### California Food Handler Card

**Dontae Haggerty**

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