

Aquanetta Brooks-Kakos
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Professional Experience: Bartender, Waitress, Server, Busperson, Retail Sales, Customer Service, Hospitality, Prep Cook, Cook, Expeditor, Catering Assistant, Bakery Production Assistant/ Environmental Service Aide, Concessions Cook Experience Line Cook/Prep Cook

September 2016- Present Market Hall San Francisco Ca

- Prepares all salad bar items (deli, grab n go)
- Ensures freshness of all items; and maintains small condiments with fresh contents
- Garnishes all salads
- Ensures a safe and clean work area
- Unload deli products and transfer stock to storage areas
- Maintains courteous and friendly attitude toward customers

July 2015- September 2016 Twitter San Francisco Ca

- Cooked eggs to order serving anywhere from 100 up to 1500 clients/visitors daily
- Sets up station and maintains section in time for service
- Served customers in an efficient and friendly manner; resolves customer complaints
- Follows all food production and presentation standards
- Interacts with co-workers to ensure compliance with company service standards

Experience Pantry Cook

November 2014 – May 2015 Spenglers Fish Grotto Berkeley Ca

- Prepared and presented cold foods
- Decorated and plated cold foods for banquets and buffets
- Presented all cold foods attractively with specialized plating styles
- Complied with recipes used in company to ensure quality foods

Experience Breakfast/Brunch Line Cook

February 2014 – August 2014 Poppy Ridge Golf Course

Livermore Ca

- Gathers all supplies needed to prepare breakfast/brunch items
 - Set up maintain and breakdown breakfast cook station
 - Ensures that work area and equipment are clean and sanitary

Experience Concessions Cook

July 2013 – December 2015 Ovations Food Services Oakland, Ca

- Cooks and packages food products which are cooked to order or kept warm until sold

- Maintained quality and production standards on all menu items.
- Responsible for portion control and temperatures of all products served in the concessions stands

Experience Prep Cook, Plating/Catering Assistant

April 2013 – April 2014 Paula Le Duc Fine Catering Company Emeryville Ca. 94608

- Ensured chefs are equipped with the food and tools needed for service
- Prepared and assists in the preparation of all foods for assigned catering events
- Set up/Breakdown of equipment and furnishings and food service ware for all catered events
- Stored and secures all catering equipment , linen, dish and glasswares

Experience Bakery Production Assistant/ Environmental Service aide/

January 2013- November 2013 Bread Project Emeryville Ca. 94608

- Assisted in the quality and quantity of large bakery production orders
- Cuts, stacks, bags, heat seals, and stickers various baked goods
- Follows sequential production time frames as established by supervisor for maximum quality control

Experience Prep Cook, Bartender, Expeditor, Catering Assistant

September 2012- 2013 Total Success Staffing Services San Bruno Ca. 94066

- Prepped assigned food items
- Measured and assembles ingredients and cooks items to according to recipes and menu
- specifications
- Stocked/restocks items on line according to specifications

Experience Cook/ Catering Assistant

August 2012- January 2013 Herbs and Spices Catering Company Alameda Ca. 94501

- Portioned, prepares, seasons, cooks, and plates hot breakfast, brunch and lunch entrees
- Inspected and wash produce for use in both cafe and catering
- Checked freshness of raw food and ingredients before cooking

Experience Bartender

October 2006-Present Levy Restaurants Oakland Ca 94606

- Trained and supervised new and temporary bar staff, makes and serves classic and contemporary cocktail classics from the bar which is restricted to some varieties and brands of beer, liquor and soda
- Checked identification of customers in order to verify age requirements for purchase and consumption of alcoholic beverages
- Ensured cleanliness of bars, work areas, tables, glasses, utensils, and bar equipment

Education Laney College Oakland Ca 2011
Certificate of Achievement Culinary Arts/ Restaurant Management
Certificate of Career Advancement Culinary Arts
Certificate of Proficiency Culinary Arts/Cooking
Certificate ServeSafe 2011
Associate in Science- Culinary Arts/ Restaurant Management
Assosicate in Arts- Humanities
Associate in Arts- Social Sciences
Certificate Human Resources Management and Supervision
National Restaurant Association 2011