

**Aquanetta Brooks-Kakos**

**344 13<sup>th</sup> Street #405 Oakland Ca. 94621**

**510-485-4043 abrookskakos@gmail.com**

**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 Spengers 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**