

Lee Curtis Bonner
1190 Howard Street apt# 325
San Francisco Ca. 94103
(415)933-2194
lebra4@yahoo.com

Objective

To obtain a position where food service skills and hospitality to the public can be displayed, as well as to acquire more responsibility to advance to the next level

Qualifications

Good customer service and communication skills

10 years food service experience

Cooking and preparing foods for catered events

Handling commercialized kitchen equipment (ovens, grills, broilers steamer boxes)

Keeping all areas clean, sanitizing, stocking products

Using meat slicing machines, various cutting utensils

Employment

2011- 2012 Food Service, Sodexo Inc. SF CA.

Morning prep cook / Line cook / Grill cook

Taking orders from Lead Cook, cooking and preparing entrees, soups, salads, sandwiches, in the cafeteria located at the Academy of Art College residential building. Also recording daily temps on produce as well as consolidating products in storage areas, serving, stocking, cleaning ovens, as well as setting up and breaking down grill and fry station

2010-2011 Food Service, Neiman Marcus. SF CA.

Morning prep cook /Line cook/ Sandwich Maker

Taking orders from head Chef, cooking and prepping for lunch rushes, stocking produce as well as all storing all product in storage areas. Meat grilling, preparing stocks, as well as setting up and breaking down sandwich and salad stations

2009-2010 Food Service, Episcopal Community Seniors Center. SF CA.

Dishwasher/ Pantry Prep / line cook

Cooking and preparing foods such as sandwiches, salads, soups, Meat and cheese slicing, receiving products, stocking rotating items in walk in fridges and freezers. Catering for large weddings/business events setting up and breaking down stations

Education

John Muir charter school Diploma 2005

CHEFS Culinary Training Course Certificate of completion 2009

Food Serve Safe Certified