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### **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**