

QUANISHA JOHNSON

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OBJECTIVE: Obtain a cook position at Acrobat Staffing that will show and continuously development my skills in the hospitality field.

EDUCATION: California Culinary Academy Le Cordon Bleu, San Francisco, CA
Associated of Occupational Studies Degree in Culinary Arts, 6/2011
Serve Safe Certificate, 12/2014
Napa Valley College, Napa, CA
AA Human Services, 6/2008

RELATED SKILLS & STRENGTHS

- Over five years of culinary experience
- Ability to assist in production, menu planning and supervising
- Successful with diverse groups of people

RECENT ACTIVITIES & EXPERIENCE

Sodexo, Academy of Art Univerisity, San Francisco, CA

Kitchen Supervisor 7/2014-present

- Assisting with daily operations, including inventory, purchasing, receiving
- Responsible for supervising, training, developing BOH skills and ensuring completion of FOH daily task
- Menu Planning, Prep Sheets and Production Reports
- Monitoring the preparation of all food products
- Enforcing food safety and daily completion of HAACP
- Provides production and line support during service

Line Cook 8/2011-7/2014

- Prepare mise-en-place for station
- Prepare meats, grains, starches and vegetables using multiple cooking techniques
- Prepare soups and sauces
- Daily use of kitchen equipment
- High volume dinner service ability to keep up during rush periods, prep during down time
- Properly take temperatures and store in HAACP log

Spice Kit, San Francisco, CA 6/2010-10/2012

Lead Line Cook

- Prepare daily mise-en-place for station
- Inspects and maintains high quality of ingredients
- Extensive knife-work
- Maintains excellent cleanliness of station and workplace
- Maintains knowledge of Asian ingredients
- Prepares food for customer during fast-paced, high volume lunch service
- Properly stores ingredients according to SafeServ and SFDPH requirements
- Provides excellent customer service



ServSafe® CERTIFICATION

QUANISHA JOHNSON

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

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EXAM FORM NUMBER

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10/27/2019

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DATE OF EXPIRATION

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Local laws apply. Check with your local health agency for recertification requirements.



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In accordance with Maritime Labour Convention, 2006, the International Labour Office (ILO) has developed the Maritime Labour Convention (MLC) 2006. The MLC 2006 is a landmark agreement that sets out the minimum standards for the working and living conditions of seafarers. The MLC 2006 is a key instrument in the field of maritime labour law and is widely regarded as the most comprehensive and up-to-date instrument in this field. The MLC 2006 is a key instrument in the field of maritime labour law and is widely regarded as the most comprehensive and up-to-date instrument in this field.

