

Kyle Rhodes

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(831) 207-1089

Objective

To obtain employment with a fast paced growing company, where I can advance my knowledge and skill within the Culinary Arts Field

Experience

- Lawsons Bakery – Morgan Hill, CA Baker/Prep Cook – 9/2015-2/2016
- Noah's Bagels – San Francisco, CA Baker/Shift Leader – 9/2014-8/2015
- Paines Restaurant – Hollister, CA Line Cook – 6/2012-9/2012
- Knife and Fork Restaurant – Hollister, CA Breakfast Cook – 3/2012-6/2012
- Centrella Inn – Pacific Grove, CA Breakfast Cook – 4/2011-3/2012
- The Inn at Tres Pinos – 6991 Airline Hwy. Tres Pinos – 9/2009-12/2010
- Asilomar Beach Resort – Pacific Grove, CA Banquets and Special Events (internship)
- Portola Plaza – Monterey, CA – Banquets and Special Events (internship)
- Pebble Beach Lodge – Banquets and Special Events (internship)

Skills

- Expertise in a variety of cooking techniques
- Ability to produce cost effective and healthy dishes through diligent planning
- Trained in team building
- Skilled to handle large orders and stipulated time limits
- Efficient in making menu charts to attract customers
- Solid organizational and communication skills
- Proven ability to handle multitask levels of responsibility

Externships and Accomplishments

AT&T – Pebble Beach
Motocross – Laguna Seca
Taste of the Valley
NorCal Golf
Schied Vineyards
Cooking with Chef Escoffier
Cooking with kids
Tomato Fest – Carmel Valley
International Cuisine
Taste of Italy
Pacific Northwest
California Grilling
Food Safety Conference

Education

The Culinary Center of Monterey
Le Cordon Bleu Culinary Arts
625 Cannery Row, Monterey California
Degree in Culinary Arts 2009

ServSafe Certified