

# Jessica McElfresh

Advanced Culinary Arts Graduate  
13788 Gobi ct Victorville , CA 92394  
(352) 403-6300  
jessicamcelfresh@rocketmail.com

## PURPOSE

Passionate and certified cook seeking a position where I can commit to workplace values and deliver exceptional food services. Able and willing to work any position in order to gain experience and learn every aspect of the culinary industry.

## CERTIFICATIONS

- Advanced Culinary Certificate of Completion
- Manage First Purchasing Certification
- ServeSafe Certification Expires: August 2019
- ServeSafe Alcohol Certification Expires: February 2019
- CPR Certification Expires: October 2017

## AREAS OF EXPERTISE

- |  |  |                               |
|--|--|-------------------------------|
| Knowledge of specific herbs and spices                             | Great listening skills                             | Fruit/Vegetable wash and prep |
| On time and dependable processor                                   | Operate standing and hand mixers                   | Operate blender/food          |
| Ability to execute orders quickly                                  | Salad prep and dressing                            | Inventory/ Quality            |
| Control  |  |                               |
| Follow proper sanitation and hygiene protocol and sub sauces       | Work well under pressure                           | Mother sauces                 |
| Operate dishwashing machine fryer                                  | Preparation of appetizers/canapés                  | Operate grill and deep        |
| Baking breads, pastries, and cakes                                 | Design and plating of desserts and petit four secs |                               |
| Hand-whipping mousse, cream, and meringue modeling chocolate,      | Preparation and piping of buttercreams             | Make and work                 |
| Handmade chocolates and candy including chocolate runouts marzipan |  | pastillage, taffy, and        |

## EXPERIENCE

**Package Handler, UPS, Monroe Twp, NJ**  
2017

December 2016- January

- Lifting, sliding, lowering, and carrying packages up to 70 lbs.
  - Loading and unloading trucks
- Prep/ Line Cook, Southern Charm Kitchen, Gainesville, FL**
- Delivered outstanding service to guests at regular meals as well as events.
  - Properly prepared and stored menu items according to standards.
  - Managed orders in a timely and efficient manner.
  - Utilized personal protective equipment.
  - Followed all health and safety standards.
  - Prep and cooking experience for catering orders with 20 – 250 guests.
  - Experience with substitutions for diets, health, and personal preferences.
  - Cooked and plated dishes according to company policy and measurement.

February 2015- June 2015

## EDUCATION

**Advanced Culinary Training, Treasure Island Job Corps, San Francisco, CA**

July 2015- August 2016

- Identified how to follow all company safety and security policies and procedures.
- Determined necessary procedures for preparing and cooking food according to standards.
- Established strong communication skills.
- Interacted with classmates to ensure excellent production and service.
- Demonstrated ownership of a station including stocking, setting up and breaking down.