

Jessica McElfresh

Advanced Culinary Arts Graduate
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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 Control	Salad prep and dressing	Inventory/ Quality
• 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

December 2016- January

Package Handler, UPS, Monroe Twp, NJ

2017

- Lifting, sliding, lowering, and carrying packages up to 70 lbs.
- Loading and unloading trucks

February 2015- June 2015

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.

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.