

628-246-5206

Esengul Yolcu

Summary

Moved from Turkey to San Francisco. Worked in high energy restaurant with cooking skills and cook helping abilities. Relatable and friendly professional able to work with little oversight and collaborative in team environments.

Highlights

- Able to make bread quick and efficient.
- 13+ years' experience at Turkish restaurant.
- Meticulous worker, attentive to detail and quality
- Willing and able to assist an aspect of work in restaurant needed.
- Quick learner.

AT & T park.
- Concessions.
- Cashier

Skills and Experience

- Worked in baseball stadium and served food in one of the booths.
- Worked in 3 restaurants.

Able to make:

- Baklava
- Hummus
- Baba ghanouj
- Pide Bread
- Lamachun
- Tabouleh
- Beef shish
- Chicken shish
- Any type of kebab

Objective

Likes to work with people in a friendly environment. Always positive and helpful. Finally, willing to learn and seek knowledge from others.

Certificate of Completion

This certificate recognizes that

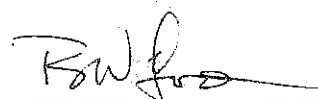
Esengul Yolcu

has successfully completed and passed the

California Food Handler Training Certificate Program



ANSI ACCREDITED PROGRAM
CERTIFICATE ISSUER



Byong W. Yoo, PhD (Founder)

Issue Date: 11/23/2016
Expiration Date: 11/23/2019

This course successfully meets the requirements for the California Food Handler Card.

Confirmation: 1611230560
Verification Code: 2016-JSCTLN

www.123PremierFoodSafety.com



Premier Food Safety
Protecting people's lives for over 35 years



California Food Handler Card

Esengul Yolcu

Issue Date: 11/23/2016
Expiration Date: 11/23/2019

Confirmation #: 1611230560
Verification Code: 2016-JSCTLN

www.123PremierFoodSafety.com | (714) 451-0075