

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.  
- Concessionaire.  
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

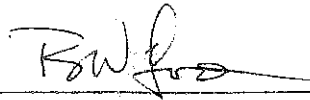
**Esengul Yolcu**

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

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### California Food Handler Card

**Esengul Yolcu**

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