

**Matthew Brian Bowling**  
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## Skills Summary

- Basic Knife Skills
- Fruits and Vegetables
- Starches
- Meats, Poultry, and Fish/Shellfish
- Preparing Breakfast Items
- Garnishes and Plating
- Contemporary Cooking
- Introduction to Baking
- Sanitizing and Cleaning
- Front-of-the-house



## Training & Education

**Treasure Island Job Corps, San Francisco, CA**  
Advanced Culinary Arts Program

Alcohol Servsafe certification, serving and bussing, Adv. Garde Manger, Adv. Baking and Pastry, Adv. bistro and world foods, full process of fine dining, as in fabrication of proteins, firing orders, from prep cook, line cook and to sous chef.

**Cincinnati Job Corps, Cincinnati, OH**  
Culinary Arts Program



Workplace safety and food safety, nutritional values of food items, industry sustainability, organizational skills and management, Front-of-the-House, tools and equipment, basic knife skills, utility station, kitchen steward, and pantry items.

**Talawanda High School, Oxford, OH**  
High School Diploma

## Certifications

ServSafe Manager  
ServSafe Procter  
Alcohol Servsafe  
Driver's License

## References Available Upon Request