

MILTON S. WILLIAMS

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OBJECTIVE

Seeking a full-time commensurate culinary position which optimizes my culinary foundations and farm-to-table training, ServSafe Food Protection Manager Certification, as well as myriad skills derived from extensive mortgage banking experience—all in the creation/administration/maintenance of a healthy food and beverage program.

RELEVANT EXPERIENCE

Employment

Dishwasher | Utility, Acrobat Outsourcing – San Francisco, CA *April 2017 - present*

- Duties entail supporting the dishwashers unit of a corporate food team—which serves breakfast, lunch, and dinner to over 500 employees--by working in concert to collect, clean, and store all cook and dish wares, utensils, as well as performing inherent tasks to maintain an inviting appearance to the main dining room and departmental self-serve stations.

Founder | CEO, intheflow, llc – San Francisco, CA *2012 – present*

- Create employment opportunities for healing arts practitioners—encompassing nutrition featuring a gourmet organic vegan café with indoor and outdoor dining, landscaped patio and garden; a trilogy of treatment modalities: five element acupuncture, massage, and yoga; and amenities for cleansing and relaxation—showers, sauna and steam room within men's and women's locker rooms.
- Collaborate on the design and implementation of an urban oasis—where self-care at a center dedicated to the optimum health and well-being of its clients becomes the new standard and quality of care.
- Redesigning business to be revived at a future date (TBD) as a holistic lifestyle center, promoting optimal health while aging with continually revitalized energy, strength, and grace.

Deli Customer Service, Native Sun Natural Foods – Jacksonville, FL *January – October 2006*

- Listened to customer concerns and recommended solutions or channeled to appropriate team.
- Established unique rapport with new and regular customers; bolstered sales and satisfaction.
- Became acquainted with regular customers' food choices and their buying patterns.
- Learned to make a variety of specialty wraps and signature salads sold fresh daily.
- Discovered and adopted *Eat Right for Your Type*, by Dr. Peter J. D'Adamo, as a lifestyle.

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Williams' Culinary Resume, page 2 - Employment continued

Breakfast/Shift Manager, Café Carmon – Jacksonville, FL November 1994 – May 1995

- Worked flexibly as manager for lunch and dinner shifts as needed.
- Introduced a diversified range of background music to enhance the dining atmosphere.
- Ensured that essential side work was completed during shifts and supported staff as needed.
- Supervised one to three wait staff for smooth operation of Breakfast and Sunday Brunch, which were new restaurant menu and employment shift offerings.

Events

Connect Five Business Networking, San Francisco Tennis Club November 12, 2010

- Coordinated with Operations Manager and Claudia Vlasak, Marketing Coordinator, to finalize event space, required materials for set-up, financials, and member/public invitations.
- Hand selected all produce, bread, nuts, beans, herbs, and spices from Real Food Company and personally delivered to the Chef one day in advance of the event.
- Created and furnished an all organic vegan menu with accompanying recipes for Chef's execution.
- Met and collaborated with Executive Chef Bruce Paton on the food catering concept and component in promotion of self-published eBook *intheflow: Clearing and Cleansing the Houses of Clutter*.

Birthday Dinner for Eight, Home of Patricia Rees-Miller – Belvedere, CA October 16, 2011

- Designed and prepared an authentic and spectacular seasonal (Fall) menu inspired by a zucchini pasta dish from Pure Food and Wine Restaurant in Manhattan, NY.
- As chef and conceptualizer, coordinated with the male guests to serve the female guests.
- Organized, approved, and delegated table setting task which included: placement of fine china, stem and flat wares, cloth napkins, flowers, candles, water pitcher, and wine bottles with spectacular results.
- Collaborated with Robert Stalzer, ICE – New York City alumnus, on the zucchini pasta and raspberry almond mousse parts of a four-course gourmet organic vegan menu planned for eight.
- Hand selected organic ingredients at Whole Foods—Mill Valley, CA to execute a perfectly balanced and portioned blood type-themed menu in which a predominant amount of the ingredients are highly beneficial for all four blood groups.

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EDUCATION

Natural Chef Training Program, Bauman College – Berkeley, CA September 2017 – 2018
Completed Module 1 - Culinary Foundations: Orientation, Eating for Health, Pantry Essentials; Macronutrients + Diet Direction; Micronutrients; Culinary Math, Costing, and Recipe Writing; Knife Skills; Dry Heat Technique; Moist Heat Technique; Raw/No Heat Technique

Partial Completion of Module 2 - Farm to Table Herbs + Spices; Stocks + Broths; Soups + Stews; Sauces; Salads + Dressings; Appetizers; Leafy Greens + Mushrooms; Crunchy + Starchy Vegetables; and Grain Technique

BFA in Acting Coursework, University of Florida—Gainesville

Traditional African Dance Scholarship Apprentice – Pofahl Studios, Gainesville, FL
Diploma, Wolfson High School Jacksonville, Florida

CERTIFICATIONS AND LICENSES

ServSafe Food Protection Manager Certification, (#15567410) September 20, 2017 – 2022
Licensed Mortgage Broker, State of Florida (MB0858793) February 9, 1999 – August 31, 2009

VOLUNTEERISM

Grocery Center Shopper, Project Open Hand – San Francisco, CA May 2010 – April 2017
Special Events (SF Pride, Hand-to-Hand Luncheon)

- Assisted incoming clients with fulfilling completed menus by hand selecting all produce, grains, beans/legumes, proteins, dairy, eggs, beverages, and any special extra items.
- Performed role of Chefs' Liaison during Hand-to-Hand Luncheon, a major annual fundraising event at the Fairmont, ensuring that a sufficient number of volunteers were available to help plate courses and accessing equipment in areas of the Fairmont kitchen not in the Chef's station.
- Worked as a pourer or order taker/money collector at the Pride Beer Both – Civic Center.

Project Open Hand provides "Meals with Love" to seniors and the critically ill in San Francisco and Alameda Counties. Founded by Ruth Brinker (deceased), the organization is now in its 32nd year of operation and is a thriving nonprofit nourishing our community.

REFERENCES

Available Upon Request

