



Gabriel Yusuf
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Treasure Island Job Corps
351 Ave, Bldg. 442
San Francisco, CA 94130

OBJECTIVE

To become not on a qualified sous chef, but also a well-rounded chef that can manage the entirety of the kitchen.

SUMMARY OF QUALIFICATIONS

Baking
Saucier
Records keeping
Customer service
Typing 36 WPM

Basic sauces
Cuts and essentials culinary techniques
Experienced in many different kitchens
Pantry chef

CERTIFICATE/AWARDS

Servsafe Managers
Job Corps Trade Certification
Sodexo's health and safety policies
FIFO trained
Microsoft Office Word, Excel, PowerPoint

NRA Purchasing
HACCP trained
Food Handlers San Bernardino County
NRA and ACF Certified
Mentor Certified Chef Michael Guerds

EDUCATION

3/7/16- 2/7/17 Culinary Arts	Inland Empire Job Corp	San Bernardino, CA
7/17/14 Audio Engineering	Art Institute of Colorado	Denver, CO
12/7/13 GED	Trinidad State Jr. College	Alamosa, CO

EXPERIENCE

3/13- 2/9/17 Sous Chef	Panther Café	San Bernardino, CA
	Cooking, baking, taking inventory, cleaning, managing, maintaining chemicals, managing invoices, maintain HACCP logs, enforcing FIFO, managing deli slicers; deep fryers, char broilers, emulsifier.	
1/16-3/16 Crew Member	Pieology	Las Vegas, NV
	Prepping toppings, making dough, making sauces, baking pizzas, working cash register, expediting orders, cleaning.	
10/31-12/8 Intern	Marriot	
	Prepping and executing B.E.Os, prepping concierge, prepping and helping on restaurant line, preparing meals for employee lounge, prepping for a.m. buffet, general kitchen help.	

REFERENCES