

### **OBJECTIVE**

I am an enthusiastic culinary arts graduate seeking an entry level cook position with a team dedicated to the guest experience. My love of cooking and creativity motivates me to be a hard worker, exceed expectations, and do my best to please my customers and employer.

### **QUALIFICATIONS**

- Culinary Stations: garde manger, grill, frye, saute
- Identify major herbs and spices
- Stocking Merchandise
- Measuring/Weighing
- Building Requisitions
- Fast Learner, quick to meet timelines
- Excellent dependability and highly responsible and reliable
- Helped with the James Beard house event twice
- Culinary Methods: braise, roast, saute, grill, boil
- Mise en Place
- Knife Skills
- Cost Control – Inventory Control
- Experienced with FIFO
- Calm, confident, compassionate, committed to hospitality
- Effective working alone or in a team
- Assisted in Cooking for the mayor of San Bernardino

### **EDUCATION and CERTIFICATION**

**Associate of Science Degree Culinary Arts - June 2017**  
The Art Institute of California – Inland Empire

**Food Handler Certificate** – County of San Bernardino – Received: April 2017

### **EXPERIENCE**

#### **Culinary Warehouse-Student Worker (2015-2017)**

The Art Institute of California Inland Empire

- Completed 6-9 daily requisition orders for instructors that included: produce, meats, dairy, fish
- Accurately stocked classrooms with food products needed for the day such as spices, potatoes, onions, flour, and rice
- Shift Lead duties included inventory management, closing and opening check lists ensuring accuracy in documentation, implement FIFO
- Learned to cost out and order food products

#### **Prep Cook (2017)**

City of San Bernardino Town Hall Meeting

- Served 200 guests
- Prepped veggies and dairy products

#### **Prep Cook (2015, 2017)**

James Beard House Event – New York

- Prepped for service between 75 and 100 guests
- Utilized knife skills with veggies and dairy