

DAVON THEARD

Work Skills:

Prep Cook for Fine Dining, excels in taking orders during busy times; precision in executing chef's instructions.

Line Cook working the grill; steaks, salmon, ribs, chicken with attention to the details of plating appeal.

Line Cook working grill, salad, pantry, desserts, fry station.

Head Cook, working every station including doing dishes and other small tasks to insure workflow was kept unimpeded.

Taken overall responsibility for a volunteer kitchen crew, training new volunteers in inventory, codes and regulations to San Francisco county and California state standards, inventory from arrival to stock to production to reorder. Reorganized and revamped kitchen to cleanliness and organizational standards suitable to a professional kitchen. Helped train residents in preparing meal to a standard on a deadline. Taught basic food handling safety, including dairy and milk products, proper use of knives, sanitation, cleaning and maintaining stoves, refrigerators, vents, etc. and the basics of "first in, last out" for inventory.

Work History:

Prep Cook, Lake Merced Golf Course, Daly City, CA

Line Cook, BJ's Brewery, Dublin, CA

Head Cook, Dick's Last Resort, San Francisco, CA

- 2015 - 15'

Volunteer Work:

Head Cook, City Team, Oakland, CA

Head Cook, Asian American Recovery Services – Residential, San Francisco, CA

Kitchen Coordinator, Asian American Recovery Services – Residential, San Francisco, CA

Relevant History:

Besides cooking, I have experience in warehouse work, am fully familiar with inventory from point of sale to shipping. Hassel big rigs, delivered freight to different places, knowledge of Hazmat safety procedures. Procedures for different weight loads, securing various loads and keeping careful inventory from warehouse to dock to delivery.

Training and Education:

- Food Handlers Safety Certified
- Job Train, Menlo Park graduate, 2011