

Georgeanna Martin

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OBJECTIVE: To obtain a Catering, Prep, or Banquet Cook position in the food industry where I can utilize my culinary skills, promote professionalism, and work for a winning team.

Core Competencies

Professionally trained in International, and American cuisines. Extensive knowledge of catering, inventory, and food safety. Recognized throughout career for being a creative Catering Chef as well as having strong work ethics.

EDUCATION

8/2004 - 12/2005 *Associates of Occupational Science in Culinary Arts*
Le Cordon Bleu *Las Vegas, Nevada*

EMPLOYMENT

9/2012 Catering/Event Chef, Drake Staffing

Safely prepares food for various events. Transports and set up for off premise events. Work carving and action stations.. Garde Manger and presentation of food at Various catering companies.

3/2011- 10/2012 Catering Chef, Aramark Atlanta, Ga
Prepares food for sporting events and concerts. Prepared and created fruit, dessert, vegetable and sandwich platters. Cater all food for private box suites.

1/2008- **Caterer, Catering by Georgeanna** *Atlanta, Ga*
Prepare food items for social and corporate events. Create and execute menus and themes for various clients. Prepare and safely transports food to off premise events. Prepare and cook meals on and off site. Carve and serve hot entrees.

10/2008- 4/2010 Kitchen Cook Suzuki School Atlanta, Ga

1/2006- 1/2008 **Cook, Oakland Coliseum** **Oakland, CA**
Planned menus and recipes that were nutritional for children. Ordered food and meals with distributors over food costs and control. Prepared, cooked and baked lunches. Prepared food for sporting events and other events. Created unique fruit based

I prepared food for sporting events and other events. Created unique fruit, bread, cheese, and relish trays. Catered meals for private suites. Carved and served hot entree's for guests.

2006-2007 **Catering Chef, Acrobat Staffing** **San Francisco, Ca**
Planned events, menus and themes for various events. Prepped and safely transported menus to events. Prepared and cooked meals on and off site.

8/2005- 01/2006 Chef River Terrace Inn Napa Valley, Ca
*Executed all catering operations with full responsibility for an exclusive hotel in Napa
Prepared, planned and cooked for breakfast buffets, room service
luncheons, dinners, meetings and parties*