

Mariah Garrison

9828 N MacArthur Blvd, Irving, TX 75063
575-309-5726
imariah2@yahoo.com

PROFESSIONAL SKILLS SUMMARY

Well-respected for ability to take initiative, multi-task, and manage projects. Organized, excellent communication and customer service skills. Strives to perfect details, prioritize to meet deadlines, and an independent thinker. PC Proficient, excellent with Diversity, and recognizes that each individual is unique, and has an understanding of individual differences. Quick learner, and able to work in high pressure situations.

EDUCATION

Le Cordon Bleu College of Culinary Arts Dallas, TX 07/2015 – 03/2017
Associate of Applied Science in Culinary Arts
GPA: 3.6-4.00

CERTIFICATION

National Environmental Health Association (NEHA) 2015 - 2020
Professional Food Protection Manager

PROFESSIONAL EMPLOYMENT

VAIL RESORTS – VAIL MOUNTAIN DINING Vail, CO 12/2016 - 4/2017
Line Cook

- Duties included working in an open kitchen, morning prep, using large equipment such as large mixing bowls, ovens, and fryers at Two Elks Restaurant.
- Setting up and stocking stations with all necessary supplies.
- Preparing food for service, (chopping vegetables, butchering meat, or preparing sauces).
- Cooking menu items in cooperation with the rest of the kitchen staff.
- Answer, report and follow executive or sous chef's instructions.
- Clean up station, and take care of leftover food stock inventory, appropriately ensure that food comes out simultaneously, in high quality and in a timely fashion comply with nutrition, and sanitation regulations and safety standards maintain a positive and professional approach with coworkers and customers.

HACKBERRY COUNTRY CLUB Irving, TX 05/2015 - CURRENT

Pantry Chef, 05/2015 – 12/2017

- PANTRY- Duties include washing, chopping, dicing and carving both fruits and vegetables and ensuring the preparation area is clean and equipment is sterilized as per health code standards, prepares salads, and cold appetizers and garnishes the dishes.

Prep for weekday events such as, Pasta Night, Taco Tuesday, and Potato Bar. Banquets, salads, and appetizers are also prepped by me from parties ranging from 8 – 200.

Server, (only when short staffed)

- Take orders, and serves food and beverages to patrons at tables in dining establishment. Check with customers to ensure that they are enjoying their meals, and take action to correct any problems. Also clean dishes, kitchen, food preparation equipment, or utensils, glassware, flatware, pots, or pans, using dishwashers, or by hand. Placing clean dishes, utensils, or cooking equipment in storage are

PIZZA H
CSR / W

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REFERENCES

Pizza Hut References

- Matt Lowman, General Manager
575/769-2620
- Tina Verble, Store Manager
575/769-2620
- Carl Hawken
575/693-0363

Hackberry Creek Country Club References

-Michael Sprufera Food and Beverage Manager

Cell phone 817/366-5289

Email: Msprufera42@gmail.com

- Richard Glenn, Sous Chef
Cell Phone 512/923-3246

- Ricardo Monroy, F&B Banquet Manager
972/869-2631

- Greg Radomski, General Manager
972/869-2631 EXT. 222
greg.radomski@clubcorp.com
FAX 972/869-3460

- Ryan Schumann, Food and Beverage Director
972/869-2631 EXT. 234
Ryan.Schumann@ourclub.com
FAX 972/869-3460

Le Cordon Bleu

- James Coulter, Le Cordon Bleu Chef
972/310-2522

ACTIVITIES AND INVOLVEMENT

- ProStart Culinary Program
- Miss Teen Texas 2016
- Down Under Sports
- Volleyball
- Fast pitch