

Yolanda Terry

San Francisco, CA 94103

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I love the process of cooking, particularly baking — touching the raw dough and taking ingredients from recipe to plating. For me, the process is a form of meditation.

- Knife skills
- Preparation of Stocks, Sauces, Roux, and Dressings
- Grilling, Sautéing, Deep Frying
- Baking
- International Cuisine
- Vegetarian and Vegan meals
- Low sodium, low-fat menus
- Kitchen equipment and terms
- Teamwork and Professionalism
- Nutrition
- Food Safety and sanitation
- Menu Planning, Recipe Writing, and Conversion
- Plate presentation

Professional Culinary Training

CHEFS Culinary Training Program, ECS of San Francisco 02/17 — 06/17

- Phase 1: Intensive classroom instruction in safety and sanitation.
- Phase 2: Instructed in all aspects of meal preparation, plating and serving.
Prepared 190 meals each day for senior community.
- Phase 3: Interned 8 weeks, prepping and baking

CHEFS Internship, Lotta's Bakery, San Francisco 05/17 — 06/17

- Preparing dough from raw ingredients
- Mixing, blending, beating, rolling, kneading, puffing & fluting dough
- Preparing quiches and pies from prep counter to oven and finish
- Preparing jams from variety of raw fruits, including rhubarb, apricots, strawberries
- Operating sheeter, standard mixer and other bakery tools and equipment

Professional Experience

Laney College, Culinary Arts Program Oakland, CA 2015 — Present

Food and Catering Services Employment

- Marketing and sale of food in a cafeteria setting
- Catering services on and off campus for selected events.

Certification

ServSafe Food Handler Assessment and Certification 2017

CHEFS Program, San Francisco CA 2017
Certificate of Completion - Graduate

Volunteer Work

Walden House, San Francisco, CA 2010

Kitchen Assistant – Back of House, Kitchen duties, serving clients

Glide Memorial Church, San Francisco, CA

2017 – Present

Kitchen Assistant – Back of House, Kitchen duties, serving clients