

Kayla Jackson-Ortiz

Advanced Culinary Arts Graduate
351 Avenue H Avenue Bldg 442
San Francisco, CA 94130
(415) 277-2400
Kayomara111@gmail.com

PROFESSIONAL SUMMARY

Passionate and certified cook seeking a position where I can commit to workplace values and deliver exceptional food services.

SKILLS

Knife skills: dice/mince/julienne/chiffonade
Knowledge of specific herbs, spices, and wine
Ability to execute orders quickly
Follow proper sanitation and hygiene protocol
Operate dishwashing machine
Baking breads, pastries, and cakes

Excellent plate presentation skills
Great listening skills
Salad prep and dressing
Work well under pressure
Preparation of appetizers/canapés
Design and plating of desserts

On-time and dependable
Fruit/Vegetable wash and prep
Inventory/ Quality Control
Mother sauces and sub sauces
Operate grill and deep fryer

CREDENTIALS

Advanced Culinary Certificate of Completion
ServSafe Alcohol Certification
ServSafe Food Manager Certification

Food Handlers Card
ServSafe Certification

WORK HISTORY

Prep Cook

Deutsche Bank Co America, New York NY, August 2016-August 2016

*Delivered outstanding service to guests at regular meals as well as events.
Properly prepared and stored menu items according to standards.
Managed orders in a timely and efficient manner.
Utilized personal protective equipment.
Followed all health and safety standards.*

EDUCATION

Advanced Culinary Training

Treasure Island Job Corps, San Francisco, CA, February 2017 – Present

*Identified how to follow all company safety and security policies and procedures.
Determined necessary procedures for preparing and cooking food according to standards.
Established strong communication skills.
Interacted with classmates to ensure excellent production and service.
Demonstrated ownership of a station including stocking, setting up and breaking down.
Created and executed a menu.
Serviced visitors in casual and fine dining restaurants and catered events.
Developed clean and professional image.
Gained extensive knowledge in how to use kitchen equipment.*

Basic Culinary Training

South Bronx Job Corps, Bronx NY, March 2015 – February 2017

High School Equivalency Diploma

Mid-Manhattan Adult Learning Center, New York NY, October 2016 – October 2016