

Elijah Craft

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high school diploma | JUNE 2012 | Stockton school for adults

san Joaquin delta college 2014-2017

• Major: Culinary arts

● *Inventory Control*

● *Sanitation and safety*

● *Able to multitask and work under pressure*

● *Time Management*

● *Coordination*

● *Organization*

● *Dependability*

● *Knowledge of HACCP standards*

● *Ability to work in a fast-paced environment with minimal down time and supervision*

● *Extensive knowledge of basic cooking techniques*

● *Computer knowledge Word, Excel, PowerPoint*

MELISSA & DOUG | WAREHOUSE GENERAL LABOR / Order selector - 2012/2014

Receive and process warehouse stock products (pick, unload, label, store) Keep a clean and safe working environment and optimize space utilization. Build pallet's, Stock trucks with products. Use Pallet Jacks to move inventory. Wrap products with plastic wrap to ensure stability.

MANAGER/ COOK | LONG JOHN SILVERS | DECEMBER 2012/ 2014

Key areas of responsibility include labor management, store operations, and customer care. Labor Management duties consist of hiring, training, coaching, and motivating employees. business operations requires a number of responsibilities, ensuring employees follow safety and sanitation policies, ordering supplies, preparing tracking sales numbers. Customer care responsibilities include resolving complaints and ensuring customers.

DANTE'S PIZZA & CAFÉ Pizza Cook February 2015-2017

Made pizza dough daily from the restaurant's recipe, tossed dough and made pizzas by hand daily. Worked on the grill for making pasta dishes, steak meals, fingerfood. Cook food on flat tops, stove tops, grills. Ensure proper sanitation of food and work areas by following FDA code. Be a crew/team member by helping co-workers in any situation.

Bon Appetit (University Of Pacific)August Grill Cook/Prep Cook/Pizza Cook 2016-2017

Prepared food for events, school activities and all of the student body and staff members. Cooked breakfast, lunch, and dinner etc. Handled, stored and rotated all products properly. Maintain a clean and sanitary work and service area including tables, shelves, walls, oven, and refrigeration equipment.

Bon Appetit (University Of Pacific) Food Truck 2016-2017

Plan menus Respond to customer preferences and complaints. Maintain Expedite food. Deliver orders to appropriate customers. Direct the cleaning of the truck. Oversee the day-to-day operations at a food truck. Preside over food truck employees, including cooks, food preparers, cashiers, and other employees. Ensure safety standards are maintained while food is being cooked. Prepare and serve the food.

CALIFORNIA HEALTH CARE FACILITY| JUNE 2017/ 2014

Assigns work, supervises, and gives instruction and training to employees and helpers from the resident population, evaluates their performance, and takes or recommends appropriate action; prepares, cooks, and dispenses food and serves as lead cook on a shift makes inspections and maintains food handling practices, plans menus in accordance with the established food allowance, and determines the amount of food to be prepared as required cook food according to instructions. Verify that prepared food meets requirements for quality and quantity. Measure ingredients required for specific food items being prepared. Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles.

