

O'Bryon Dixon
8289 Sunbird Way
Sacramento CA 95823
Phone:(916) 254-6485
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CAREER OBJECTIVE

An skilled Cook with extensive experience in cooking enthusiastic to get the position at a restaurant utilizing extensive cooking and culinary skills to deliver an utmost guest experience through the best combination of food in a positive work environment.

EDUCATION

Institute of Technology
6249 Sunrise Blvd
Citrus Heights, CA 95610

PERSONAL AND PROFESSIONAL SKILLS

- Highly skilled in preparing, seasoning, and cooking an extensive range of foods, including soups, salads, entrees, and desserts
- Hands-on experience in garnishing, arranging, and serving food
- Demonstrated ability to check freshness of food and ingredients prior to cooking
- Knowledge of food safety and handling procedures
- Well versed in cleaning work areas, equipment, utensils, dishes, and silverware
- Able to work in a team environment and take direction
- Exceptional problem solving abilities
- Committed to quality service and food and beverage knowledge

WORK EXPERIENCE

Owner/Caterer

What's 4 Dinner? By Chef OB

Sacramento Ca

12/2014 - Current

- Organize and prepare menus for potential customers.
- Manage staff
- Consistently produced exceptional menu items that regularly garnered diners' praise
- Expertly estimate staffing needs and adjust hourly schedules
- Follow proper food handling methods and maintain correct temperature of all food products
- Effectively manage and assist kitchen staff in producing food for banquets, and catered events
- Ensure smooth kitchen operation by overseeing daily product inventory, purchasing and receiving

Line Cook**Maggiano Little Italy****Sacramento Ca****06/2014- 12/2014**

- Set up stations and collect all necessary supplies to prepare menu for service
- Prepare a variety of foods; meat, seafood, poultry, vegetable, and cold food items
- Arrange sauces and supplementary garnishes for allocated station
- Cover, date and correctly store all bits and pieces and food prep items
- Serve menu items compliant with established standards
- Use food preparation tools in accordance with manufacturer's instructions
- Close the kitchen correctly and follow the closing checklist for kitchen stations
- Maintain a prepared and sanitary work area at all times

Line Cook**Sizzlers****Sacramento Ca****02/2014-06/2014**

- Weigh, evaluate, and mix ingredients
- Prepare ingredients for cooking, including portioning, chopping, and storing food
- Prepare and cook food in keeping with recipes, quality standards and presentation standards
- Operate stoves, grills, fryers, ovens and microwaves
- Test foods to verify if they have been cooked adequately
- Monitor food quality whilst preparing food
- Serve food in appropriate portions onto suitable receptacles
- Wash and sanitize tools, knives, kitchen area, tables, and utensils

Head Chef**Denny's****Sacramento Ca****10/2012-02/2014**

- Responsible for preparing and cooking all orders
- Organizing and arranging cooked foods.
- Perform all station duties including Fry, Griddle, Pantry, Flat Top
- Communicate with the manager at all times as well as the on – duty servers to make sure that the processing of customer orders are going smoothly
- Perform all delegated tasks as ordered by the management

Janitor**Grins & Giggles FCC.****Sacramento, Ca.****05/10- 10/2012**

- Vacuum carpets, shampoo rugs,dust furniture and equipment.
- Collecting and removing garbage
- Minor repairs and maintenance of building, and play yard

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REFERENCE SHEET

Kelly Hightower
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IHSS Caregiver
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Jerry Graves
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Graves Video Production
Owner
(916) 320-7322

Renita Graves
Sacramento CA
Grins & Giggles FCC
Owner
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