

**O'Bryon Dixon  
8289 Sunbird Way  
Sacramento CA 95823  
Phone:(916) 254-6485  
Email:dixonobryan@att.net**

**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  
Sacramento, CA  
IHSS Caregiver  
(916) 494-9252**

**Jerry Graves  
Sacramento, CA  
Graves Video Production  
Owner  
(916) 320-7322**

**Renita Graves  
Sacramento CA  
Grins & Giggles FCC  
Owner  
(916) 585-0209**

