

Crystal Moses

crystalmoses1212@gmail.com ~ 510-707-8479 (cell)

A culinary professional known to produce top quality product with exciting presentation. Several years experience in food preparation, a la carte, high-end catering, institutional, and banquet operations. Thrive in high-pressure situations with a passion for food and flawless service.

Strengths

- Proven ability to produce quickly under pressure, without sacrificing quality
- Understanding of all key health, safety, and sanitation best practices and concerns
- Menu planning, shopping and food preparation
- In depth experience in all kitchen equipment and various cooking techniques
- Strong organizational and interpersonal skills

Experience

Security, Allied Universal, Oakland, CA 2016 – Current

Responsible for monitoring the CCTV, customer service, and the check in of patients and visitors.

Driver/Courier/Housekeeper, Self-Employed, San Francisco, CA 2015 - 2016

Responsible for setting schedule, creating budgets, accepting and completing assignments. Pick up/drop off passengers to/from their destinations. Pick up up/drop off food deliveries. Clean customer's homes.

Cook, UC Berkeley, Berkeley, CA, 2013 - 2015

Responsible for prep, station setup, cook, customer service, HACCP, station break down, cleaning, and other duties as assigned.

Cook/Server, Party Staff, San Francisco , CA – 2014

Responsible prep, cooking, serving, other duties as needed.

Cook, Air Culinaire WorldWide, San Bruno, CA 2012-2013

Responsible for preparing high end meals for in-flight client's, meal planning, cleaning, shopping, delivery, customer service, errand running for clients, other duties as assigned.

Assistant Kitchen Manager, Miliki Restaurant, Oakland, CA - 2010

Responsible for hot line, prep, opening and closing, safety and sanitation, cleaning, overseeing kitchen when kitchen manager is gone, assisting kitchen manager as needed.

Line Cook, Souls, Oakland, CA – 2009

Responsible for prep, cooking, making sure food is at required temperature/HACCP, other duties as needed.

Co-Owner, Simply Divine Catering, Oakland, CA – 2007 - 2009

Responsible for menu planning, prep, cooking, serving, cleaning, transporting food, customer service, advertising, bookkeeping, payroll, training, sales, inventory, a/p and a/r, safety and sanitation/HACCP.

Education

LANEY COLLEGE – Oakland , CA. 2004-2006, Graduate of Culinary Program