

# Christian Brinker

San Francisco, CA

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## WORK EXPERIENCE

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### **Wildland Firefighter**

Devil's Garden Conservation Camp, Alturas, CA

4/2017 - 08/2017

- Collaborated with other firefighters as a member of a firefighting crew.
- Extinguished flames and embers to suppress fires, using shovels or engine- or hand-driven water or chemical pumps.
- Tested and maintain tools, equipment, jump gear, and parachutes to ensure readiness for fire suppression activities.

### **Lead Cook**

06/2016 - 3/2017

California Correctional Center, Susanville, CA

- Cleaned, cut, and cooked meat, fish, or poultry.
- Cooked foodstuffs according to menus, special dietary or nutritional restrictions, or numbers of portions to be served.
- Cleaned and inspected galley equipment, kitchen appliances, and work areas to ensure cleanliness and functional operation.

### **Bartender**

06/2006 - 10/2009

Real Food Daily, West Hollywood, CA

- Received payment by cash, check, credit cards, vouchers, or automatic debits.
- Took beverage orders from serving staff or directly from patrons.
- Served wine, bottled beer and dessert.
- Stocked bar with beer, wine, liquor, and related supplies such as ice, glassware, napkins, or straws.

### **Waiter**

07/2003 - 02/2006

Ruby Tuesday's, Media, PA

- Checked with guests to ensure that they are enjoying their meals and take action to correct any problems.
- Collected payments from guests.
- Prepared checks that itemize and total meal costs and sales taxes.
- Took orders from patrons for food or beverages.

### **Barista**

08/2001 - 05/2003

Lost Bean Organic, Costa Mesa, CA

- Received and processed customer payments.
- Prepared or served hot or cold beverages, such as coffee, espresso drinks, blended coffees, or teas.
- Took guests orders and convey them to other employees for preparation.
- Cleaned or sanitized work areas, utensils, or equipment.

### **Delivery Driver / Prep Cook**

09/1999 - 3/2001

Ruby Tuesday's, Media, PA

- Inspected and cleaned food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensured food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Read maps and follow written or verbal geographic directions.
- Verified the contents of inventory loads against shipping papers.

## EDUCATION

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**Highschool Diploma**, The Christian Academy, Brookhaven, PA

**Computer Information System**, Campbell University, Buies Creek, NC