

Katonnah Knight

Culinary Arts Graduate

351 Avenue H – Building 442

San Francisco, CA 94130

Cell: (925)206-6771

katonnahk@gmail.com

PROFESSIONAL SUMMARY

Obtain a position in the culinary field where my prior education, experience, and relevant skills will benefit the success of a restaurant/hotel.

CERTIFICATIONS:

● Culinary Art Certification (2017)

● ServSafe (2020)

● AHA First Aid and CPR (2019)

SKILLS

● Outstanding listening skills

● Good customer service

● Exceptional problem solving abilities

● Works well in teams

● Very Trainable

● Work well under pressure

● Very Computer Literate

● Good interpersonal skills

CULINARY SKILLS:

● Multiple knife cutting techniques

● Knowledge of front and back of house

● Operate dish washing machine

● Excellent deep fryer operation

● Familiar with cooking tools

● Temperature control HACCP

● Familiarity with serving lines

● Good plate presentation skills

● Fruit/vegetable wash and prep

● Ability to execute orders quickly

● Follow proper sanitation guidelines

● Salad prep and dressing

WORK HISTORY:

Treasure Island Job Corps Center

San Francisco, CA

March 2017 to December 2017

Culinary Arts Apprentice

- Prepare and serve entire meals for over 500 students and faculty
- Operate a variety of kitchen equipment and adjust recipes for larger or smaller quantity of food
- Prepare service for weekly student luncheons where duties included: prepping salads, entrees, desserts, serving, and cleaning

EDUCATION:

Treasure Island Job Corps Center

San Francisco, CA

March 2017 to December 2017

Culinary Arts Program Certification

- Acquired skills necessary to perform culinary task like proper knife techniques, preparation of food, vegetables, and meats for professional staff.
- Gained working knowledge of soups and salads preparation, operating /troubleshooting kitchen machinery, and learn to follow proper sanitation and hygiene protocol.
- Obtained ServSafe Certification
- Made full course meals for new arrivals and staff on center
- Prepared food and serve meals on the lunch line in busy cafeteria
- Maintained cleanliness and closely follow HACCP sanitation/safety standards

Liberty High School

Brentwood, California

June 2015

- Fulfilled California State requirements for a High School Diploma

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Dear Hiring Manager,

I would like to be seriously considered for the position you currently have available. I feel that my previous experience, education, certifications, and current culinary skills can be a valuable asset for your establishment. Please review these attached documents closely because I am confident that I can significantly contribute to your success.

As my resume indicates, I have recently completed formal training in Culinary Arts. I completed my Basic Culinary Arts Certificate in San Francisco, CA. Through my training I have developed exceptional skills in preparing and cooking foods to an industry level standard that adheres to strict safety and sanitation guidelines. My commitment and dedication to the field is evident through the multiple projects I have successfully completed during my training. I have been praised by my instructors for my knife skills and excellent recipe development. I completed my culinary training accomplishments in a relatively short period of time, which is an indication of my ability to quickly learn and apply my training in a timely manner.

In addition, I have obtained one year of culinary experience while working in the Cafeteria while at the Treasure Island Job Corps. While most of the student body was content with their education, I pushed myself to obtain a Kitchen Assistant position in the cafeteria and to support my education and build my experience. This position showed me how to serve large groups of people while still keeping taste and presentation as high goals.

I am confident that my skills, experience, and education will be an asset to your organization. I look forward to speaking with you about the position.

Sincerely,

Katonnah

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Professional References

Barbara Joyner

Culinary Arts Instructor

Treasure Island Job Corps

San Francisco, CA 94130

Email: Joyner.Barbara@jobcorps.org

Phone: (415) 875-1708

Valdet Jakubovic

Culinary Arts Instructor

San Francisco, CA 94130

Email: Jakubovic.Valdet@jobcorps.org

Phone: (415) 352-2498

Charles Fitzgerald

Culinary Manager

Treasure Island Job Corps Center

San Francisco, CA 94130

Email: Fitzgerald.Charles@jobcorps.org

Phone: (415) 277-2425

Please feel free to contact any of my professional references regarding my work and academic performance.



ServSafe® CERTIFICATION

KATONNAH KNIGHT

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI) Conference for Food Protection (CFP).

15683018

CERTIFICATE NUMBER

10/21/2017

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

10555

EXAM FORM NUMBER

10/21/2022

DATE OF EXPIRATION



#0655

[Signature]

Sheri N. Smith, ServSafe® National Restaurant Association

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California Food Handler

Certificate of Achievement

This certificate is awarded to
KATONNAH KNIGHT

Congratulations! You have completed

ServSafe® California
Food Handler Assessment



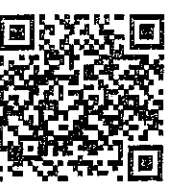
National Restaurant Association
175 W. Jackson Blvd, Ste. 1500
Chicago, IL 60604-2814
800.765.2122 in Chicago area 312.715.1010
Restaurant.org | ServSafe.com

Certificate Number **2989126**

Date **7/7/2017**

Expiration Date **7/7/2020**

Note: This certificate may not receive reciprocity outside the state of California,
or in the counties of Riverside, San Bernardino, and San Diego.



Trim your card on the solid red lines and fold on the dotted black line. It will fit in your wallet.

**ServSafe**
NATIONAL RESTAURANT ASSOCIATION

**California**
Food Handler
Certificate of Achievement

This card is issued to
KATONNAH KNIGHT

Congratulations!
You have successfully passed ServSafe® California
Food Handler Assessment.

800.765.2322
ServSafe.com/foodhandler

Certificate Number 2989126

Date 7/7/2017 **Expiration Date 7/7/2020**

Note: This certificate may not receive reciprocity outside the state of California, or in the counties of Riverside, San Bernardino, and San Diego.


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