

Katannah Knight

Culinary Arts Graduate

351 Avenue H – Building 442
San Francisco, CA 94130
Cell: (925)206-6771
katannahk@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 <i>Culinary Arts Apprentice</i>	San Francisco, CA	March 2017 to December 2017
<ul style="list-style-type: none">● 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 <i>Culinary Arts Program Certification</i>	San Francisco, CA	March 2017 to December 2017
<ul style="list-style-type: none">● 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

- Fulfilled California State requirements for a High School Diploma

Brentwood, California

June 2015

Katonnah Knight

Culinary Arts Graduate
351 Avenue H – Building 442
San Francisco, CA 94130
Cell: (925)206-6771
katonnahk@gmail.com

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

Katonnah Knight Culinary Arts Graduate

351 Avenue H – Building 442

San Francisco, CA 94130

Cell: (925)206-6771

katonnahk@gmail.com

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®
National Restaurant Association

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 regulatory agency for recertification requirements.

10555

EXAM FORM NUMBER

10/21/2022

DATE OF EXPIRATION



#0655

In accordance with Maritime Labour Convention
©2015 National Restaurant Association
National Restaurant Association





ANSI
Accredited Program

California Food Handler

Certificate of Achievement

This certificate is awarded to

KATONNAH KNIGHT

Congratulations! You have completed

**ServSafe® California
Food Handler Assessment**



ANSI ACCREDITED PROGRAM
CERTIFICATE ISSUER
#0655

Certificate Number **2989126**

Date **7/7/2017**

Expiration Date **7/7/2020**

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

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.

