

Olanike Awoleye

800 HAMPDEN STREET
Linden, NJ, 07036
nikeawo@yahoo.com

I am a highly motivated and creative chef, event planner and a decorator. I am seeking a position in your establishment as a Chef, and to contribute my culinary expertise in preparing outstanding and commendable dishes to provide customers with a world-class dining experience.

Training:

2017—Food Service Training Academy, Hillside, NJ - - providing experience in all phases of food production for cafeteria-style service - - including menu planning, prep work, cooking, baking, serving, wareroom and clean-up; also:

- Nutrition and Sanitation
- High Volume cook/chill, with meals (2300 daily) prepared for 24 Satellite Kids Café Sites
- Catering for in-house events and external clients
- A la carte dining
- Am a certified by the National Restaurant Association and Educational Foundation as a ServSafe Food Protection Manager(2017)

Education

Ondo State Polytechnic	Associate Degree in Catering & Hotel Management	Nigeria
Wedding Planning Institute	Certificate	Online Course

Strengths

1. Experience working in a wide array of working environments
2. Experience working as personal chef, as well as working alongside other cooks
3. Polite, courteous, and professional with all customers, colleagues, and supervisors
4. Commitment to clean, safe, and sanitary practices and working environment
5. Familiarity and compliance with state and county food safety regulations and policies
6. Experience boiling, frying, basting, grilling, roasting, and broiling meats, fish, and vegetables
7. Experience in baking and pastry preparation
8. An outgoing and dynamic personality
9. Excellent public relations skills
10. Superb communication and interpersonal skills
11. Detail oriented

12. Knowledge of and experience with wine, spirits, and liquors
13. Knowledge of checking freshness of raw foods
14. Ability to organize and prioritize workload effectively
15. Ability to clean and sanitize work environment, equipment, utensils, silverware, and dishes
16. Flexible and adaptable to change
17. Ability to work independently or in a team environment
18. Ability to measure, mix, weigh, prepare, and season ingredients in line with recipes
19. Ability to create new menu as needed.

Experience

2017 – Present

Dietary Cook

Rahway, NJ

Robert Wood Hospital

- Prepare and cook all foods in accordance to recipes for the customers and staff.
- Wrap and unwrap all fresh foods for proper storage
- Respond to any customer complaint
- Maintain kitchen in clean and sanitary conditions
- Operate stoves, microwaves, grills, and fryers
- Monitor food quality and right temperature.
- Set up and serve the line for the patients

2016- Present

Enrollment Consultant

Dallas, TX

College Admission Assistance

- Guides prospective students through admissions processes
- Ensures students have a solid understanding of time commitment, skills required to be a success
- Maintains current knowledge of policies and processes to make a good fit for students

2015- 2016

Director 3

Idaho Falls, Idaho

Melaluca

- Accomplishes marketing and sales objectives by planning, developing, implementing, an evaluation action plans
- Identifies marketing opportunities by identifying consumer requirements

2010- 2016

Senior Director

Las Vegas, Nevada

Ardyss International

- Assist customers in their pursuit of their health and wellness goals
- Keep abreast of new products

2002- 2015

Senior Sales Director

Dallas, TX

Mary Kay Cosmetics

- Advise, interact with prospective clients
- Plan and develop sales pitch for events and personal contacts
- Manage inventory of products

1995-1999

Chef/Trainer

Nigeria

National Centre for Women Development

- Conducted training for personnel
- Direct the preparation, seasoning and cooking of salads, soups fish, meats, vegetables, deserts or other foods
- Plan and price menu items
- Managed inventory
- Scheduled employee work hours
- Coordinated planning, budgeting, and purchasing for all the food operation

1996-1998

Trainer

Nigeria

Hilton Hotel

- Managed Industrial training in all departments including food, beverage and housekeeping
- Identified assessed future and current training needs through job analysis, career paths, annual performance appraisals and consultation
- Managed training budget
- Deployed a wide variety of training methods
- Coordinated orientation sessions
- Maintained a keen understanding of training trends, development and best practices

192-1993

Trainee

Nigeria

Meridian Hotel

- Trained and worked in all departments which included food and beverage, housekeeping and accounting

Submission Date 02-07-2018 10:59:49

First Name

olanike

Last Name

awoleye

E-mail Address

nikeawo@yahoo.com

Phone

6462294870

Address

800 hampden street

Unit or Number

2nd floor

City, State

linden

Zip Code

new jersey

What region(s) are you applying to work within?

- New Jersey

Which position(s) are you applying for?

- Cook

Are you applying for:

- Part-Time

When can you start?

 Monday, February 12, 2018

Can you work overtime?

Yes

How did you hear about us?

- Referral

If you were referred, please tell us by whom:

Dorris Reid Worthinton

What days/times can you work? Select all that apply:

- Monday AM

Have you ever applied to or worked for Acrobat before?

No

Do you have any friends or relatives working for Acrobat? If so, please let us know who:

Dorris reid Worthington

If hired, would you have reliable means of transportation to and from work?

Yes

If hired, can you present evidence of your legal right to live and work in this country?

Yes

Are you able to perform the essential functions of the job for which you are applying?

Yes

Name of School

Ondo state polytechnic and
Food Service Training Academy
The wedding planning institute (rutgers university)

City & State

Nigeria and Hillside New Jersey (USA)

Grade/Degree

Associate degree and certificates

Graduated?

Yes

Do you have any special licenses? (If so, label under "Special")

Yes

Are you computer literate? (If so, label which programs under "Special")

Yes

Are you proficient with Point of Sale systems? (If so, label which under "Special")

No

Do you have any experience, training, qualifications or special skills? (If so, label under "Special")

Yes

Special:

mongolian cooking, show cooking, cake decoration, Hall decoration and top notch table setting.

Are you currently employed?

Yes

Can we contact your current employer?

No

Name and Address of Employer

Robert wood hospital

Type of Business

dietary cook

Phone Number

7323814200

Your Position & Duties

prepare and cook food for the line and the cafeteria,

Date of Employment (from/to):

August 7th 2016 to present

Reason for Leaving

I want more flexible hours

Still Employed:

Yes

Have you ever been fired from a previous place of employment? If yes, please explain:

No

First Name

Wilma

Last Name

Armstrong

E-mail Address

warmstrong@cfnj.org

Phone

9083552427 ext288

Relationship:

Curlinary employment specialist

Years Acquainted:

2yrs

First Name

chef judy

Last Name

Tailor-Ford

Phone

9734446094

Relationship:

Trainer

Years Acquainted:

2yrs

First Name

Dorris

Last Name

Reid Worthington

Phone

9084036475

Relationship:

Associate

Years Acquainted:

3yrs

I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

- (Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

- (Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

- (Checked box indicates acknowledgement)

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

- (Checked box indicates acknowledgement)

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

- (Checked box indicates acknowledgement)

I hereby acknowledge that I have read and understand the above statements.

- (Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

Olanike Awoleye

Date:

 Wednesday, February 07, 2018