

Ayalew Cherenet

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Professional Objective

Highly talented and innovative culinary graduate, who puts best efforts to create versatility and taste in preparing delicious dishes, desires a growth oriented cooking position under an experienced Executive Chef, where skills can be honed and valuable experience gained.

Education

Le Cordon Bleu College of Culinary Arts

Graduated: 03/ 2017

Associate of Applied Science Degree: Culinary Arts

Skills

- Bilingual: English & Amaharic - Written & Spoken
- Familiar with classical knife cuts; working on speed & accuracy
- Working experience in food preparation & kitchen operations
- Quick learner and ability to work with sense of urgency
- Organized multi-tasker; efficient and reliable team player
- Familiar with the five mother sauces and some classical derivative sauces
- Comfortable with fabrication & cookery of meat proteins, seafood, and vegetables
- Knowledge of baking techniques and production, including: cakes, dough, and plated desserts.
- Honest, well organized, and helpful employee that can lead, as well as follow instructions.

Certifications

National Environmental Health Association

08/07/2020

Professional Food Manager

A + Food Industry Inspections, Inc

8/21/2018

Texas Certified Food Handler

efoodcard, Food Industry Training

03/17/2019

certificate of food handler

Employment History

cook

03/03/2017-Present

Flower- Child- In wood Village/Fox Restaurant Concept

Dallas, TX

- preparing the highest quality food consistently
- cooking meats, fish, vegetables, soups and other hot food products

Internship

2/13/2017-3/31/2017

Cheesecake factory/Grand lux Cafe

Dallas

- Follow the prep list created by chefs to plan duties
- Label and stock all ingredients on shelves so they can be organized and easily accessible
- Measure ingredients and seasonings to be used in cooking
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat etc.
- Undertake basic cooking duties such as reducing sauces.
- Ensure all food and other items are stored properly Comply with nutrition and sanitation guidelines.

Prep Cook

12/2016--2/13/2017

Water Grill, Seafood Restaurant

Dallas, TX

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- Complete opening and closing duties as assigned.
 - Prepare necessary food items for meal period and next service.
 - Monitor and maintain cleanliness, sanitation and organization of assigned station and service areas.
 - Prep food for scheduled meal period.
 - Follow supervisor's instruction.
 - Alert Chef or Sous Chef as to any deficiencies of food items.
 - Notify management of any pertinent information related to shift activities.

prep cook

Sage Dining Services

08/2015 - 1/2017

Addison, TX

- Responsible for preparation and portioning of ingredients according to production sheet
- Assist in the preparation of: mirepoix, stocks (vegetable, chicken, lamb), deli meats, & proteins (beef, chicken, fish, & pork - fabrication, seasoning/marination, and cooking-off).
- Support Lead Cook with service expedition and various other tasks

Kitchen Utility & CNA

Sunrise Senior Living

11/2011 - 08/2015

Dallas, TX

- Responsible for assisting cooks with menu/meal preparation, production, & service
- Assisted in back-of-house operations, including: kitchen set-up and break-down, as well as dish
- Maintained food safety and sanitation guidelines throughout kitchen
- Assisted residents with activities of daily living

Utility

Goodwin House Senior Living

11/2010 - 12/2011

Alexandria, VA

- Responsible to clean and prepare various food items for cooking and serving
- Assisted with supply inventory, including: receiving, storage, and organization
- Ensured all dishes, glassware, flatware, pots/pans were cleaned/sanitized and stored properly
- Maintained kitchen work areas, equipment, and utensils in clean and orderly condition.