

KOURTNEY CAINE

160 14th Street, Oakland, CA, United States, Oakland , CA C: (415) 619-1851 | Kudacaine@icloud.com

SUMMARY

Energetic, entrepreneurial lead Chef who is eager to lead and help grow the prospective company. A methodical individual who constantly seeks a better way to maximize guest satisfaction. 7 years proven track record of managing operations of busy kitchen area, implementing production process, and estimating food and labor cost. Thorough understanding of HACCP. Known for motivating staff and coaching culinary team to continually improve performance.

SKILLS

- Attention to detail
- Cooking and preparing a variety of cuisines
- Train new culinary staff
- Overseeing staff in order to ensure quality and quantity
- Attention to detail
- Cleanliness
- Creativity
- Fast paced decision making
- Culinary expertise
- Multitasking
- Motivational

EXPERIENCE

07/2015 to Current	Lead Chef Google/The whole cart — San Francisco, CA
07/2013 to 02/2015	Lead Chef Long Branch Steakhouse — Berkeley , CA
07/2013 to 02/2015	Lead Chef Homeroom american resturant — Oakland, CA
08/2012 to 07/2014	Lead Chef Miss Ollies Carribean Resturant — Oakland, CA
06/2011 to 02/2012	Lead Chef Sutter Homeless Shelter — San Francisco, CA

EDUCATION AND TRAINING

2008	Communications and Broadcasting Texas University — Dallas , Texas , United States
2010	Librial Arts : Culinary Mission College — Santa Clara , CA, United States

ACTIVITIES AND HONORS

Basketball scholarship to Texas University and I also prepare food to help feed and pass out clothing to the community in San Francisco CA,