

Raquel Davis

Advanced Culinary Arts Graduate
351 H Ave Bldg 442 - San Francisco, CA 94130
(661)974-1562
r.davis9200@student.sbccd.edu

PROFESSIONAL SUMMARY

Passionate and certified cook seeking a position where I can commit to workplace values and deliver exceptional food services.

CERTIFICATIONS

- Advanced Culinary Certificate of Completion
- Food Handlers Card
- ServSafe Managers Certification
- ServSafe Alcohol Certification

SKILLS

- | | | |
|--|-------------------------------------|--------------------------|
| • Knife skills: dice/mince/julienne/chiffonade | Excellent plate presentation skills | On-time and dependable |
| • Knowledge of specific herbs, spices, and wine prep | Great listening skills | Fruit/Vegetable wash and |
| • Ability to execute orders quickly | Salad prep and dressing | Inventory/ Quality |
| Control | | |
| • Follow proper sanitation and hygiene protocol and sub sauces | Work well under pressure | Mother sauces |
| • Operate dishwashing machine | Preparation of appetizers/canapés | Operate grill and deep |
| fryer | | |
| • Baking breads, pastries, and cakes | Design and plating of desserts | |

EXPERIENCE

Prep/Pastry, SPiN, San Francisco, CA November 2017- Present

- Make flat bread dough/Bake off
- Make mousses
- Bake cakes for cake shakes
- Create treat platters
- Build cheese, charcuterie, and crudité boards

Internship, Marriott Hotel, Riverside, CA March 2017– May 2017

- Properly prepared and stored menu items according to standards.
- Followed all health and safety standards.
- Prep for banquets and parties
- Plate cheese, fruit, and crudité platters
- Knife skills

EDUCATION

Advanced Culinary Training, Treasure Island Job Corps, San Francisco, CA July 2017 – Present

- Identified how to follow all company safety and security policies and procedures.
- Determined necessary procedures for preparing and cooking food according to standards.
- Established strong communication skills.
- Interacted with classmates to ensure excellent production and service.
- Demonstrated ownership of a station including stocking, setting up and breaking down.
- Created and executed a menu.
- Serviced visitors in casual and fine dining restaurants and catered events.
- Developed clean and professional image.
- Gained extensive knowledge in how to use kitchen equipment.

Basic Culinary Training, Inland Empire Job Corps, San Bernardino

July 2016 – July 2017

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Victor Valley College, Studied Graphic Design, Victorville, CA

February 2016 – June 2016

Eastside High school, Lancaster, CA

August 2006 – May 2010

- High School Diploma