

Cell: (650-389-4970
Email: jwilliamglis@gmail.com

JAMES W. INGLIS JR.

OBJECTIVE To gain the experience and skills to develop a diverse palate, my passion to dedicate my culinary profession to serve nutritious and delicious food.

SKILLS & ABILITIES Ability to work effectively and interact professionally with a diverse, multi-cultural & interdisciplinary staff at all levels, Provide assistance to Chef and staff in daily meal preparations and complete assigned task. Demonstrate good communication with co-workers and provide good customer service.

EXPERIENCE **CHEFS PROGRAM, EPISCOPAL COMMUNITY SERVICES, SF CA**
Graduate October 2018
ACME BAKERY Internship
San Francisco, CA
Wholesale / Retail Shops
Chef Head Baker , Michael
Baker Assistant
Prepping, & Panning 400 pieces in a 4 hour shift

CATS – Community Awareness Treatment Services
San Francisco, CA
Chef, Jose
Prep – Respite meals
Prepping Lunch 50 meals, Dinner 60 meals - Daily

CANON KIP CONGREGATE MEALS, Senior Center
San Francisco, CA
Prep Cook / Catering
Chef Al Leddy
Experience with industrial kitchen tools and equipment and cooking method techniques. Service capacity of 125 meals daily kitchen to table.

VOLUNTEER EXPERIENCE

Glide Memorial UMC

San Francisco, CA

Downtown Street Team

San Francisco, CA

EDUCATION

City of San Francisco, CA GED

City of San Francisco, CA General Construction Certificate

CHEFS Program, Certificate of Completion Culinary of Arts

San Francisco, CA October 2018

ServSafe Certification · 2018

10.15.18

To Whom It May Concern,

I am writing this to recommend James Inglis for a position in your establishment as an employee in the Foodservice industry.

James started the CHEFS program here at Episcopal Community Services in July with a desire to learn the inner workings of the foodservice industry and achieve gainful employment. CHEFS starts out with a four week in the classroom course which explores food pairings, seasonal vegetables, small / large kitchen equipment, cooking methods / techniques, knife skills, HACCP and culinary math.

Throughout the four weeks what stood out to me was James desire to improve as well as his willingness to grow and be better every day regardless of the obstacles that can arise with learning new things.

Phase two of the CHEFS program is live in the kitchen for 8 weeks putting into play all the information received the first four weeks. James handled himself well; positive attitude even on days when things didn't go as planned, helpful to his peers as well as congregate meal staff, demonstrated cleanliness, never complained about any task assigned, on task, punctual, outstanding attendance, asks pertinent questions such as how / why and always showing interest as well as taking pride in what he was preparing / learning.

Based on my experience with him I know that he is capable of producing a plethora of starches, proteins, vegetables, salads, vinaigrettes and sauces. He takes demonstration, instruction and constructive criticism well. He has knowledge to scale a recipe up or down, mise en place efficiently and follow a recipe. James has the ability to produce flavorful eye appealing food and would be a great addition to any kitchen team and I wish him the very best.

Best,

Chef Corina Beasley
CHEFS Culinary Instructor

Conquering Homelessness through Employment in Food Service

415.487.3300 X.6120

December 7, 2018

To Whom It May Concern,

I am confident that my training and experience in cooking make me an excellent fit for the Line Cook, position. I am skilled in food safety and sanitation, kitchen equipment and terms, prepare cook, plate and finish all food items.

I am graduating the CHEFS training program on December 20, 2018. I also have completed my internship as Prep Cook at Episcopal Community Services, Canon Kip Senior Center Congregate Meals, with Head Chef Al Leddy. My training responsibilities were serving over 150 meals a day and assisting Chef Al Leddy with catering events.

I will be an asset to your operation not only because of my skills, but also because of my positive attitude, reliability and my ability to work well with others in a culinary setting. I would appreciate the opportunity to meet with you to discuss how my qualifications can meet your needs.

I appreciate your reviewing my resume. Thank you for your consideration.

Respectfully,



James Inglis Jr.

