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Objective: Banquet or Prep Cook

Highlight of Skills

- Knowledge of health and safety standards; current food card.
- Experience in the safe operation of food service equipment.
- Perform multiple tasks smoothly and efficiently in a fast pace environment.
- Ability to follow recipes, instructions, and guidelines.
- Meticulous worker; attentive to detail.

Relevant Skills and Experience

Banquets

- Complete daily BEO's according to instruction.
- Cater banquets for up to 5,000 people.
- Create attractive salads, sandwiches, appetizers, and entrees for over 1,500 people.
- Prepare, setup, and perform for various food stations, at the client's request.
- Execute timely departures of banquet food items.

Food Prep

- Prepare food items and comply with portion size, and quality standards.
- Follow established recipes to prepare items for consumption.
- Abide by daily sanitization rules and safety instructions.
- Maintain ServiceSafe certification.

Organizational Skills

- Receive and stock for store inventory.
- Remain within timelines for BEO's and food production.
- Keep work area clean and sufficiently stocked for next task.

Work Experience

Event Cook and Cook I- Party Staff (San Diego) 2016-Present

Garde Manger Banquet Cook III- Hilton Bayfront (San Diego) 2016- 2018

Banquet Cook II- San Diego Convention Center (San Diego) 2016- 2018

Patient Line and Grill Cook- Sharp Hospital (San Diego) 2016

Event Security Guard- Contemporary Service Corporation (San Diego) 2010-2016

Event Security Guard- Elite (San Diego) 2007-2010

Culinary Specialist- United States Navy (USA) 1999-2007