

Randall Dunevant

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Objective

Up and coming Culinarian looking to further kitchen skills and knowledge. Experience in management positions, with hopes to grow in the cooperative dining sector and work way up to management position/start career.

Education

ASSOCIATE OF SCIENCE | DEC 18 | ART INSTITUTE OF CALIFORNIA-SAN FRANCISCO

- Major: Culinary Arts

BACHELOR'S OF SCIENCE | PROJ: SEP 19 | ART INSTITUTE OF PITTSBURGH-ONLINE DIVISION

- Major: Culinary Management
- Related coursework: Food and Beverage Management Operations, Marketing, Human Relations Management, Food Service Technologies, Sustainable Purchasing, Facilities Design, Management Supervision and Career Development, Management by Menu, Foodservice Financial Management, Accounting, New World Wines, Exploring Wines, Legal and Ethical issues for Culinarians, Catering and Event Management, Quality Service Management and Training

Skills & Abilities

MANAGEMENT

- 11 years of supervisory experience, managed \$20M annual medical supply account, led daily operations of 25-member multidisciplinary team. Managed scheduling for numerous duty sections, balancing manning with operational needs.

COMMUNICATION

- Led and guided staff meetings, expert verbal communicator with proven ability to receive information and disseminate it clearly and or perform task with little to no additional instruction. Well versed in Microsoft products to include Word, Power Point, and Excel.

LEADERSHIP

- Natural leader who implores the Servant Leadership principal to motivate and hold team members accountable. Capable of multitasking and aiding other throughout difficult tasks. Always willing to do what it takes to get the job done and ensures that peers and coworkers are also on task and motivated.

Experience

UNITED STATES AIR FORCE | JAN 2004 – OCT 2016

- Held numerous positions throughout the Air Force, from Nuclear Weapons Team member all the way up to managing Intensive Care Unit in Afghanistan.

GLOBAL GOURMET CATERING | DEC 2018 - CURRENT

- Line cook for onsite large format events, prepares dish and plated in accordance with executive on site chef's instructions. Strictly adheres to all serve safe standards during for preparation and service

