

**Theodore Blanner**

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## **Culinary Arts Professional--*ServSafe and NEHA certified***

**Objective:** *Grill, Fry and Prep Cook:* I am a highly motivated food preparation professional with seven years experience. I constantly work to expand and improve my cooking skills. I am also a former construction contractor with 30 years experience, I can transfer relevant abilities to handle deadlines while multitasking.

### **Relevant Experience:**

**Cook** SnapChefs Oct 2017 – January 2019

Handled repeat and long-term assignments at Amherst & Mt. Holyoke Colleges. Prepped various menu items following the Executive Chef's recipes and procedures. Observed and ensured that local, state and federal food safety guidelines were followed.

**Grill Cook/Catering Prep** Pacific Eatery (SF) 2016 - 2017

Prepared and cooked menu items in accordance with strict menu and food safety guidelines. Coordinated supply and grocery orders for public dining area with catering chefs. Ensured a positive experience for customers from entering the establishment through the completion of their meal.

**Grill/Fry/Prep Cook** Popson's Burgers(SF) 2016 - 2017

Followed strict company recipes in the preparation of ground meat, sauce and spice mixtures. Maintained strict compliance with local, state and federal sanitation guidelines. Communicated with fellow employees to ensure a coordinated completion of orders from multiple cooking stations.

### **Certification:**

Current ServSafe and NEHA certification