

Noah Lehman

Advanced Culinary Arts Graduate
351 Avenue H Ave. Bldg 442, San Francisco CA 94130
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(720) 839-2454

PROFESSIONAL SUMMARY Passionate and certified cook seeking a position where I can further develop both my culinary and leadership skills.

CREDENTIALS

- Advanced Culinary Certificate of Completion
- Food Handlers Card
- ServSafe Certification
- ServSafe Alcohol Certification
- ServSafe Purchasing Certification
- ServSafe Foodcosting Certification
- ServSafe Manager Certification

SKILLS

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

WORK HISTORY

Prep Cook *Chancellor Gardens, Clearfield, UT*
January, 2018-March, 2018

- Delivered outstanding service to guests at regular meals as well as events
- Properly prepared and stored menu items according to standards
- Managed orders in a timely and efficient manner
- Utilized personal protective equipment
- Followed all health and safety standards

Delivery Driver *Jimmy Johns, Centennial, CO*
November, 2016-February, 2017

- Delivered outstanding service to guests at regular meals as well as events
- Properly prepared and stored menu items according to standards
- Managed orders in a timely and efficient manner
- Utilized personal protective equipment
- Followed all health and safety standards
- Delivered meals in a safe and efficient manner

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EDUCATION

Advanced Culinary Training *Treasure Island Job Corps, San Francisco, CA*
March, 2018 – March, 2019

- 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 *Clearfield Job Corps, Clearfield, UT* August, 2017 –
March, 2018

- Gained knowledge of flavors and how they interact
- Managed a bakery classroom

Grandview High School *Aurora, CO*
High School Diploma

May, 2015