

John Hockett  
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#### SUMMARY OF QUALIFICATIONS

- Over 20 years' experience cooking vegetarian and vegan cuisine
- Developed menus and prepared food for community dinners and events
- Prepared meals for youth theater and music group
- Cultivated culinary herbs for use in food preparation
- Cultivated greens and vegetables for farm to table

#### SKILL SUMMARY

- Communication and customer service
- Knife skills chopping and preparing vegetables
- Experience frying, steaming, sautéing, baking, boiling for food preparation
- Fast learner, good listener, ability to follow recipes and take directions
- Good in measuring and calculating ingredients, good in math
- Work well under pressure with ability to improvise and problem solve

#### WORK HISTORY

1990-2013 Cook  
Civil Liberties Project Garberville, CA  
• Preparing dinners for 20 to 100 attendees of community dinners

2007-2014 Cook  
Recycled Youth Theater Group Redway, CA  
• Prepared dinners for actors, musicians, staff of 20 to 40 people  
• Prepared meals and food for after event cast parties of 20 to 50 people  
• Purchased ingredients, developed menu, directed assistants and prepared meals and oversaw meal service

2012-2013 Cook  
Humboldt County Sheriff's Department Humboldt County, CA  
• Prepared meals for community dinner for 200 attendees

2012-2014 Cook  
South Fork High School Music Program Miranda, CA  
• Prepared dinners for 50 to 150 attendees of music and theater events  
• Planned menu, purchased food, prepared meals and oversaw the kitchen help and meal service

St. Vincent de Paul Society Eureka, CA  
• Kitchen, cleaning, washing dishes, pots and pans, food preparation