

resume 2019

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**AnthonyMcDaniel's**

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**PROFESSIONAL SUMMARY:** Energetic bi-lingual culinary professional. Exceptional culinary skills as Prep Cook and Line Chef in fast-paced environs. Blend of creativity and passion for customers perfection.

20 years demonstrated proficiency cooking. Highly-efficient, thoroughly-effective dynamic leadership. Effective in high-pressure settings. Works well with teams, as an expert in kitchen management and food preparations using cost-effective strategies, minus compromising quality and value.

**SKILLS:** Superb and timely cooking techniques. Beautiful and skillful presentation acumen. Practices HACCP FIFO cooking procedures

**PROFESSIONAL WORK EXPERIENCE:**

**UC Berkeley cal.Dinning Berkeley, Ca 2017-layoff summer**

mastered and owned all assigned Line Stations Grill, Oven Hot or cold pantry, Saute, Fryer, Expo..prepared over 2,700 Quality Covers per Shift. still employed May 2019 off for Summer.

**3000 Broadway. Cook. Oakland, CA. Feb. 2014-Oct. 2017.** New staff trainer. And lead line cook, and cooked Mastered all Hotline Stations and made proper reports analyses and appropriate recommendations regarding progress speed of service food safety, New dish development. Met production criteria. Consistent accord with menu/diet plans dedicated non meat option Cook. and follows all HACCP procedures.

**Village Market. Oakland, CA. Grill Master. Mar. 2012-Apr.**

**2014.** Greeted customers properly and built customer relationships, Prepared great Culinary items assessed Line needs and made appropriate menu recommendations. Prepared quality menu items according seasonal local produce.

**Golden Gate Fields Turf Club. Lead Line cook and expo, Berkeley, CA..**

**2012-April 2014.** Trained new staff. Cooked meals in accordance with all policies maintained great speed of service to a upscale clientele lowered food cost with with a higher volume projection than the prior year.

**EUCATION:**

Associates of Arts, Culinary. Laney College. Oakland, CA.  
Berkeley High School. Diploma. Berkeley, CA. 1988.