

JACKSON CADET

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Objective In search of a cooking position where my skills and abilities will be properly utilized and appreciated

Experience

Line Cook
March 2012 – July 2013 Tequila Chicas Miami, FL
Maintain a clean and safe work station at all times
Prepare meals from scratch on a daily basis
Assist with other duties as needed

Line Cook
September 2012 – January 2013, Orchid Miami, FL
Maintain a clean and safe work station at all times
Prepare meals from scratch on a daily basis
Assist with other duties as needed
Work under award winning chef Michelle Bernstein

Line Cook
February 2011 – July 2012, Cal Dining –Crossroads (UC Berkeley)
Maintain a clean and safe work station at all times
Prepare large meals from varying menus
Assist with other duties as needed

Line Cook
October 2010 – January 2011, Hilton Garden Inn, San Leandro, CA
Maintain a clean and safe work area at all times
Prepare entrees for large parties on a regular basis
Assist other line cooks with meal preparation and other tasks

Line Cook
October 2009 - July 2010, Taste of Joy Restaurant Oakland, CA
Maintain a clean and safe work area at all times
Prepare lunch and dinner entrees in a timely manner
Kept the restaurant clean and kept track of inventory

Line Cook
February 2009 - August 2009, Old World Restaurant, North Port, FL
Cook food to order
Grill, fry, broil
Maintained a clean and safe work station

Education

Laney College
August 2003 - May 2005

California Culinary Academy
March 2010 - August 2010