

Thomas Sweeny-Wong

Culinary Arts Graduate

351 Avenue H - Building

442

San Francisco, CA 94130

Cell: (415)602-8903

tmsweenywong@gmail.com

PROFESSIONAL SUMMARY

Obtain a position in the culinary field where my prior education, experience, and relevant skills will benefit the success of a restaurant/hotel/bakery

CERTIFICATIONS:

Culinary Art Certification (Present)

OServSafe (Expires 2021)

OAHA First Aid and CPR (Present)

SKILLS

Outstanding listening skills

Good customer service

Exceptional problem-solving abilities

Works well in teams

Very trainable

Work well under pressure

Proficient Computer Literacy

Good interpersonal skills

CULINARY SKILLS:

Multiple knife cutting techniques

Knowledge of front and back of house

Operate dish washing machine

Excellent deep fryer operation

Familiar with cooking tools

Temperature control HACCP

Familiarity with serving lines

Good plate presentation skills

Fruit/vegetable wash and prep

Ability to execute orders quickly

Follow proper sanitation guidelines

Salad prep and dressing

WORK HISTORY:

Treasure Island Job Corps Center

San Francisco, CA

January 2019 to Present

Culinary Arts Apprentice

Prepare and serve entire meals for new students and faculty

- Operate a variety of kitchen equipment and adjust recipes for larger or smaller quantity of food
- Prepare service for weekly student luncheons where duties included: prepping salads, entrees, desserts, serving, and cleaning

Treasure Island Job Corps Cafeteria

San Francisco, CA

May 2019

Unknown

- Prepare and serve meals for students and staff
- Operate kitchen equipment and prep food for large portions
- Clean and maintain kitchen

EDUCATION:

Treasure Island Job Corps Center

San Francisco, CA

December 2018 to Present

Culinary Arts Program Certification

Acquired skills necessary to perform culinary task like proper knife techniques, preparation of food, vegetables, and meats for professional staff.

Gained working knowledge of soups and salads preparation, operating /troubleshooting kitchen machinery, and learn to follow proper sanitation and hygiene protocol. Obtained ServSafe Certification

Made full course meals for new arrivals and staff on center

Prepared food and serve meals on the lunch line in busy cafeteria

Maintained cleanliness and closely follow HACCP sanitation] safety standards

June Jordan School for Equity
High School Diploma

San Francisco, CA

May 2017

- Fulfilled California State requirements for a High School Diploma

