

Thomas Sweeny-Wong

Culinary Arts Graduate
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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:

OCulinary Art Certification (Present) OServSafe (Expires2021) OAHA First Aid and CPR (Present)

SKILLS

O Outstanding listening skills	O Good customer service	O Exceptional problem-solving abilities
O Works well in teams	O Very trainable	O Work well under pressure
O Proficient Computer Literacy	O Good interpersonal skills	

CULINARY SKILLS:

O Multiple knife cutting techniques	O Knowledge of front and back of house	O Operate dish washing machine
O Excellent deep fryer operation	O Familiar with cooking tools	O Temperature control HACCP
O Familiarity with serving lines	O Good plate presentation skills	O Fruit/vegetable wash and prep
O Ability to execute orders quickly	O Follow proper sanitation guidelines	O 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		
<ul style="list-style-type: none">• 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		
<ul style="list-style-type: none">• 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

