

VALSHAWN WELDON

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Summary

Food service professional and culinary arts graduate seeking a position in an elegant fine dining establishment. Extensive knowledge of high-end ingredients and food and wine pairings.

Experience

Chef

Jan 2010 to Current

Georgia Weldon Care Home — Sacramento, CA

- Ensure exemplary guest service through all forms of banquet service, carving stations, bartending, running food during events, buffets, plated, replenishing product and supplies in compliance with event standards.
- Perform side work by helping to provide a safe and clean work environment.
- Preparing meals, ordered by clients.
- Ensure that events are properly equipped and executed by transporting, pulling, setting up and breaking down, as well as returning equipment to designated storage in compliance with event standards and instructions.
- Set up tables and dinnerware for parties, receptions, and weddings.

Shift Leader

Jan 2006 to Jan 2015

Little Caesars — Sacramento, CA

- Provided courteous and informative customer service in an open kitchen format.
- Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.
- Effectively managed and assisted kitchen staff in producing food for banquets, catered events and member dining areas.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Consistently produced exceptional menu items that regularly garnered diners' praise.

Education

Associate of Arts, Culinary Arts

Charles A. Jones — Sacramento, CA, USA

2011