

# William Richardson

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**William Richardson**  
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## Skills

Substantial experience of large scale fast paced restaurant.  
Deep knowledge of trends related to quality, quantity and plating food production.  
Operational knowledge of upholding consistency in quality and taste.  
Proficient in various kinds of knives and professional kitchen equipments  
Skilled at dealing with customers efficiently keeping amicable relations  
Ability to perform optimally within time constraints  
Ability to prioritize activities to attain given deadlines

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## Experience

### **Rock and Roll Catering/ Asst. Chef**

October 2009 - January 2010, Westwood, Los Angeles

Assisting with inventory and ordering. Ensuring appropriate food is prepared for dishes of the day. Maintaining operation of kitchen utensils and general cleanliness overall.

### **Mario's Pizza / Line Cook/Pizza Cook**

January 2009 - July 2009, Rock Hill, SC

Preparing and making pizzas, bread sticks, cheese sticks, and other products found in a pizza place.  
Taking pizzas and other products out of the oven then cutting and boxing them accurately for orders.

### **Providence Grille / Saute Chef**

March 2008 - October 2008, Charlotte, NC.

Selected by management to train new employees for strong knowledge of operations and service requirements  
Trained new employees to function independently while adding to team success.

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## **Education**

**Coastline Community College**

**Social and Behavioral Sciences A.A.**

**American Studies A.A.**

**Arts and Humanities A.A.**

**September 2012 - December 2017, Correspondence**

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