

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

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.

Education

Coastline Community College

Social and Behavioral Sciences A.A.

American Studies A.A.

Arts and Humanities A.A.

September 2012 - December 2017, Correspondence
