

Andre Goree

Sacramento, CA 95815

andregoree6_wp7@indeedemail.com

7079996340

To obtain more knowledge in the food industry, to also use the skills i have obtained in the years of experience and bring a new a fresh approach, to a already thriving company, hopefully with time i would like to move up to a lead or Manager positions, I feel i work very well with others and have a approach to dealing with work related issues that is not always taken.

Work Experience

BOH Supervisor

Magna International Inc - Sacramento, CA

June 2019 to Present

As the Boh Supervisor I am responsible for all kitchen functions, including but not limited to food purchasing, receiving, preparation and maintenance of quality standards, safety, sanitation and cleanliness, and also training of employees in connection with purchasing, receiving, preparation and maintenance of quality standards, safety, sanitation and cleanliness.

Kitchen Manager

Aramark - Sacramento, CA

October 2013 to June 2018

Sets up and break down the grill station Provides friendly and helpful customer service Takes the customer's order and prepares the order according to recipe, keeping in mind additional customer specifications or dietary needs Cooks items according to the specified cook times to ensure that they are safe for customer consumption Uses the correct portions when cutting and serving items Anticipates peak and non-peak service times; batch cooks food items accordingly Responsible for the appearance of food when serving to customers Restocks the station with condiments and food product as needed Adheres to the weekly/monthly cleaning schedules by completing the assigned tasks Cleans and sanitize work areas, equipment, and utensils Lifts food pans from warmer to the serving line Operates and cleans grill station (flat-top grill, char grill, hood vents, fryers, etc.) Safely operates a meat slicer and executes proper knife handling Review menu and production sheets to determine the type and quantity of menu items to be prepared. Wash, peel, slice and generally prepare ingredients as identified by recipe. Cut, trim, bone, carve and generally prepare meats, poultry and fish as identified by recipe. Measure, mix, portion and generally prepare ingredients as identified by recipe. Cook and otherwise prepare menu selections according to recipes per assigned venue. Portion and arrange on service platters daily menu selections. Prepare "to order" guest menu selections. Comply with ARAMARK and local health department Standards of Operation for food handling and storage. Was later hired as kitchen lead and along with opening for breakfast and my usually kitchen duties I was in charge of making the weekly schedule, making three soups from scratch, planning and making the entree specials for the lunch side of the cafe, any catering for the building and training new employees as well as Perform "other"

job-related duties as assigned by management, which achieve the established goals of ARAMARK and the client.

Kitchen Manager

Roscoes BBQ - Phoenix, OR

November 2010 to September 2013

I was in charge of the overall operations for the kitchen area of the restaurant. Also known as a Kitchen Supervisor, my goal was to ensure the kitchen department ran smoothly and complied with safety regulations. Duties include ordering food, preparing menus, and monitored staff, I would also set the schedule do weekly inventory and always maintained a clean and friendly working environment

Lead Cook

Jazzy Blues Cafe

July 2008 to October 2010

Along with the owner and head chef I helped create a menu that paired very well with most of the wines that were on hand, I was ab to better my saute skills and well as my fresh fish cooking techniques breakfast egg experience as-well-as dinner house experience - appetizers, burgers, fish, pasta, steaks Pantry and the grill and basic sauces (Mother), soups and vinaigrette(s) knowledge was a must

Line cook

The Raddison

January 2004 to March 2006

to dishwasher/prepcook I cleaned pots pans silverware
cleaned and polished equipment for catering events, set up and catering equipment on days that were needed, later cooked meats on the broiler grill chicken fish and steaks rare med and well done, would prep any fruit needed for the day cut and peeling, and would stand in line for hours at times doing plate ups for catering events.

Prep Cook

California Culinary Services - Sacramento, CA

September 1999 to December 2002

My first job in the Culinary field it was a prep cook job I was in charge of making salads daily checking the catering list for any sandwiches or soups that needed to be prepped for the day, some light cooking of chicken and steaks was involved and very little knife work at first, later I was put in charge of grill items needed for the day and any fresh fish that needed to be scaled and cut in to portion sizes

Education

Culinary Arts

American River College

July 2004 to December 2007

Skills

Culinary (10+ years), Food Service (10+ years), Kitchen management (3 years)

Certifications/Licenses

ServSafe

Food Handler