

# Camiell Al-Bakari

Culinary Arts Graduate  
351 Avenue H – Building 442  
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## Objective:

Obtain a position in the culinary field where my prior education, experience, and relevant skills will benefit the success of a restaurant/hotel.

## Certifications:

Culinary Art Certification (2018)      ServSafe (2020) AHA First Aid and CPR (2018)

## Work Ethics:

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- Extremely punctual with great attendance
- Outstanding listening skills
- Good customer service
- Exceptional problem solving abilities      Works well in teams
- Very Trainable
- Work well under pressure
- Very Computer Literate
- Good interpersonal skills

## Culinary Skills:

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- Multiple knife cutting techniques
- Knowledge of front and back of house
- Operate dishwashing machine
- Excellent deep fryer operation
- Familiar with cooking tools
- Temperature control HACCP
- Familiarity with serving lines
- Good plate presentation skills
- Fruit/vegetable wash and prep
- Ability to execute orders quickly
- Follow proper sanitation guidelines
- Salad prep and dressing

## Relevant Experience:

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**Treasure Island Job Corps Center      San Francisco, CA      August 2017 to May 2019**

### *Culinary Arts Apprentice*

- Prepare and serve entire meals for over 500 students and faculty
- 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

**San Francisco Food Bank**

**San Francisco, CA**

**September 2017**

### *Volunteer food packaging*

- Packed boxes of food for the needy
- Lifted boxes 50 pounds and up
- Cleaned area after shift

**Tastes on the Fly Mustards Grill    June 2019-November2019**

**San Francisco AirPort (SFO)**

### *Prep cook*

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- Prepared food for cooks to serve up to 1,000 customers a day



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- Operate a variety of kitchen equipment and practice the safety hazards for every equipment
  - Provided assistance on the line by preparing and serving appetizer dishes for customers
  - Organized walk-in refrigerator and kept areas clean
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## **Education:**

**Treasure Island Job Corps Center**

**San Francisco, CA**

**August 2017 to December 2018**

*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 expiring (2020)
- 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

**New Learning Resources**

**San Francisco, CA**

**May 2019**

*High School Diploma*

- Fulfilled California State requirements for a High School Diploma

