

Camiell Al-Bakari

Culinary Arts Graduate
351 Avenue H – Building 442
San Francisco, CA 94130
Cell: (510)435-8552
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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:

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

Works well in teams

Culinary Skills:

- 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:

Treasure Island Job Corps Center	San Francisco, CA	August 2017 to May 2019
<i>Culinary Arts Apprentice</i>		
• 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
<i>Volunteer food packaging</i>		
• 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

- 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

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

