

DERRICK THURSTON

Chef, Oakland, CA

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510-850-2551

Line Cook with 10 years of experience in high-pressure culinary environments. Skilled in preparing large volumes of food with precision and efficiency.

QUALIFICATIONS

- Fast Learner; easily trained
- Detail Oriented
- Creative with a willingness to learn and grow professionally
- Works well independently and with minimal direction
- Team Player
- Motivated with a strong work ethic
- Sauté Station Experience (4 years)
- Pizza Maker (3 years)
- Fry and Grill Station (8+ years)
- Baking Experience (3 years)

EXPERIENCE

Chef; *Tiki TNT* - Washington, DC 2018 - 2019

- Shift lead responsible for operating all stations and opening and closing duties

Chef; *Gordon Biersch* - Washington, DC 2017 - 2018

- Executed pantry and prep work
- Manned fry, grill, sauté, and pizza stations
- Responsible for all opening and closing duties

Sauté Chef; *Firebirds Wood Fired Grill* - Gaithersburg, MD 2017

- Responsible for all back of house duties
- Diligently tasted and observed all food to ensure dishes were visually appealing and prepared correctly
- Prepared all sauces in-house and set up and performed initial prep work for food items such as soups, sauces, fresh pasta, fish, and salads

Head Chef; *Topping Pizza Lounge* - Atlanta, GA 2016

- Supervised and trained new employees
- Created restaurant menu introducing specials and new menu items weekly
- Key holder responsible for opening and closing of restaurant
- Managed inventory and ordering on a weekly basis

Cook; *Hermann Memorial Hospital* – Houston, TX 2014 - 2015

- Followed proper food handling methods and consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements
- Enforced appropriate work-flow and quality controls for food quality and temperature

Fry Cook; *Santikos Palladium* - Richmond, TX 2013 - 2014

- Correctly and safely operated all kitchen equipment in accordance with set guidelines
- Diligently enforced proper sanitation practices to prevent food spoiling or contamination