

JAMES MUKES

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Education

THE INTERNATIONAL CULINARY SCHOOL AT THE ART INSTITUTE OF SEATTLE

DIPLOMA- ART OF COOKING

| 12-13-13 |

Skills & Abilities

ACHIEVEMENTS- SERVE SAFE CERTIFIED UNTIL 2018 IN WASHINGTON

WASHINGTON STATE FOOD HANDLING CERTIFIED - EXPIRES 2018

TRAINING SKILLS- TRAINED EMPLOYEES AS A BUFFET GRADE TABLE BUSER IN 2008. TRAINED COOKS IN VARIOUS POSITIONS

LEADERSHIP- CERTIFIED SELF -MOTIVATIONAL FIGURE. GRADUATED FROM 'THE CHAMPIONS WITHIN' PROGRAM IN 2004 CLARKSDALE, MS

Experience

Queen Anne Manor

2016- 2017

- Food Service Director
- Responsible for ensuring that 87 residents were properly served breakfast lunch and dinner daily
- Responsible for a kitchen crew of 16 people
- In charge of installing and setting up a bistro area for residents and potential residents
- In charge of scheduling, hiring, and training new staff
- Ensuring all staff maintained a clean kitchen with daily cleaning logs
- Ensure all staff is responsible for knowing to do their job
- Responsible for recruiting and hiring staff as well as discipline when necessary
- Relias Training Certified
- Responsible for having monthly meeting with kitchen manager to ensure kitchen goals are being maintained and elevated
- Responsible for attending company FSD meetings to ensure all company goals and quotas are being met.
- In charge of creating meal plans and preparation for the residential home
- Experience creating meal plans with dietary and food restrictions
- Responsible for Milestone monthly Taste and Tell exercise with resident and family
- Responsible for having a monthly Chef's Corner meeting with the residents to inform them on fresh and seasonal additions to the menu.
- Responsible for maintaining a Food Committee complaint list
- Ensure all food is being stored properly with correct pull date/ and time logs as well as temperature logs for the vessel the food is being stored.
- In charge of ordering and maintaining a budget for the kitchen department

- Sous Chef
- Supervise kitchen staff of 18 people to ensure daily goals were being met
- Assisted in taking inventory
- Assisted in the making of weekly menu
- Ordered and kept food and dry storage items on bi weekly or as needed basis
- Responsible for the organization and cleanliness of the kitchen
- Work with head chef to execute meal plans
- Expediting the food to the guests to ensure great food quality
- Work with resident and family members to help assess concerns
- Responsible for assuring any company sponsored event was set up and executed properly

**PRODUCE INVENTORY MANAGER/PORTER/COOK | COMPASS GROUP- BON APPÉTIT-
AMAZON** **2014 - 2015**

- Duties include ordering, maintaining and tracking produce, and food used by workers daily at Bon Appétit. Accurately maintain inventory control sheets on a weekly basis, and keep inventoried products available for employees on a daily basis. Keep consistent communication and dealings with Amazon employees and local delivery companies.
- Jobs included maintaining full responsibility for salad bar, deli, pizza station, Indian prep, comfort station, grill, opening up café, prep, served food during service.
- Have trained other employees at these same positions

LINE COOK| MAGGIE BLUFFS|**SEASONAL 2014**

- Prepare all meals for the daily business and maintain work area.
- Jobs included maintaining full responsibility for pantry, grill and sauté, prep.
- Have trained other employees at these same positions

COOK/SERVER/CASHIER | YO QUIEROS TACOS |**SEASONAL 2012**

- Lead line cook, job included full responsibilities for opened food truck and prepare all meals daily, keep all menu items stocked on hand, prepared and plate all foods on a daily basis to ensure freshness and quality.
- Have trained other employees at these same positions

Skills

- Excellent communication skills
- Able to work in challenging environments
- Organized and reliable
- Relias Training Certified
- Excellent leadership skills