

Thelonious Riddick  
2629 Volpi Dr.  
Stockton, CA 95206  
(209) 271-3449  
[Chrisriddick72@gmail.com](mailto:Chrisriddick72@gmail.com)

To whom it may concern:

I would like an opportunity to discuss with you my excellent training that I received from my employers, and a "hard-charging" personality that thrives on a fast pace environment, and allows me to offer a talent for motivating people. My experience in various areas throughout the company has given me the opportunity to establish a rapport with many of my co-workers and management as well as enhance my knowledge of the business. I guarantee you can trust me to produce outstanding results with little or no supervision.

I hope you will allow me to speak with you regarding this position. I look forward to hearing from you soon. Thank you for your consideration. I have attached my resume for your review.

Sincerely,

Thelonious Riddick

**Thelonious Riddick**

9117 caywood dr

Stockton, Ca 95210

209) 271-3449

Email: [chrisriddick72@gmail.com](mailto:chrisriddick72@gmail.com)

**Summary of Qualifications:**

- ◆ Knowledge of Industry safety and health OSHA standards as required.
- ◆ Organized, utilizing the best ways to save costs and manage time, whether preparing simple short orders or complicated dishes
- ◆ Strong education and hands-on experience in the preparation and management of meals and menus
- ◆ Solid understanding of how to adjust taste and ingredients to accommodate a variety of tongues, diets, cultures, etc.
- ◆ Exceptional communication skills for giving instructions and training staff in the best ways to design, and cook present foods
- ◆ Creative and innovative with presentation of foods for guests

**Related Experience:**

- ◆ Supervised and mentored staff responsible for short orders
- ◆ Delegated and supervised responsibilities of trainees
- ◆ Interviewed, hired and oversaw training of serving crew
- ◆ Managed careful practices of raw material, safe food handling procedures and cost
- ◆ Inspected deliveries for freshness and monitored proper storage per local food handling codes
- ◆ Collaborated with accounting and management to manage finances and inventory
- ◆ Ensured appropriate and regulated execution of recipes
- ◆ Determined ambience of restaurant that worked with menu
- ◆ Interacted frequently with guests to enhance their meal experience e
- ◆ Prepared menus for corporate events, weddings, birthday parties and other occasions
- ◆ Ability to effectively and professionally interact and communicate with my manager, other employees, owners, customers.
- ◆ Written and Oral Comprehension and Expression – Verbal, Read, Written, Speak, Communications
- ◆ Absolutely necessary problem solving on a moment's notice to resolve any difficult situation.

**Experience:**

◆ 08/15 – Present	Culinary Staffing	Stockton, CA
◆ 09/16 - Present	Port City Grill	Stockton, CA
◆ 02/09 - 2012	Winsor Elm Haven Care	Stockton, CA
◆ 03/ 07 – 09/09	Ovation Foods – Stockton Ports	Stockton, CA
<u>08/06/2019</u>	<u>Valley Temp Staffing inc</u>	<u>Stockton Ca</u>
<u>09/15/2019</u>	<u>Bon Appetit Management</u>	<u>Stockton Ca</u>

**Education:**

◆ Edison High School	Diploma	Stockton, CA
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◆ San Joaquin Delta College

Culinary Arts Certificate

Stockton, CA