

# Chanslor Washington

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## Culinary Profile

A detail oriented culinary professional excited to start a career in the culinary industry. Possess a passion for food and works hard to ensure quality food preparation. Seeking to identify a position in the culinary field where I can apply my passion for preparing flavorful, healthy and nutritionally balanced foods.

### Education

Institute of Technology , Modesto, CA

09/2014 - 05/2016

Culinary Arts Program AAS Degree

West LA Junior College, West LA, CA

Administration of Justice

12 Units Completed

### Areas of Specialty

### Certifications

Custodial Training Certificate from the stockton unified school district

## Highlights

- Structure of a professional kitchen, safety and sanitation, product identification, cost management, supervision, staffing and leadership
- Ingredients, kitchen mathematics, cooking theories as well as preparation of stocks, broths, glazes, soups, thickening agents, grand sauces and emulsion sauces.
- Preparation of cold cuisine, fundamentals of preparing salads, dressings, cold buffet arrangements, presentation and organization as international fair is prepared
- In-depth study and preparation of United States Cuisine

## Experience

**cook/prep cook**      **Jackson Rancheria Casino Resort, Jackson CA**      **2018-2018**  
work in the buffet in all the stations

**Cook/prepcook**

**Famers Boy's, Lodi, CA**

**2017-2018**

**Cook Breakfast and Lunch items, Making sure all Food Items are prep,Cut,Sliced for the day.**

**Technician** Mass Movement, Livermore, CA  
2007 - 2011

Assembled finish equipment and delivered equipment

**Caregiver** Starting Out, Stockton, CA 2006 -  
2007  
Assisted with daily activities

**Cashier/Stocker** K Mart, Manteca, CA 2004 -  
2006  
Customer service and stocked inventory

**School Aide** LA Unified School District, Los Angeles, CA 1996 -  
2003  
Secured the campus and provide a safe environment