

# Beverly A. White

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## MISSION

To obtain a position where I am able to utilize my life experience and culinary education to contribute to a productive working environment.

## SUMMARY OF QUALIFICATIONS

- 10+ years in foodservice and construction industries
- Functions well in fast-paced, accuracy ensured atmosphere
- Extremely hardworking and dedicated to completion of projects well within time limits
- Able to direct work flow in an accurate, timely and efficient manner
- Well organized with a positive concrete work ethic history
- Knowledge of Hobart mixer, large kettle pots, tilt skillets, broilers, roasters, frills, steam kettles, and other large kitchen tools
- Menu planning, quality control, waste minimization
- Many years of FOH experience

## CULINARY SKILLS

- Prepare foods as a line cook for 14 floors in pediatrics department at UCSF
- Assisted in preparing 1000+ meals to homeless and low income adults on a daily basis for SVDP
- Experience in working with large volumes of food and high pressure cooking environment
- 300+ hours of knife skills
- Ability to build recipes

## PROFESSIONAL EXPERIENCE

### **PF Chang's Restaurant**

**May 2011-February 2012**

- Prepped vegetables, salads, sauces, marinades for front line
- Weighed and measured meat and vegetable portions for front line
- Wok utilization
- Flash freeze operations to prepare for walk-in storage

### **UCSF (through Acrobat Outsourcing)**

**September 2010-March 2011**

- Prepare foods as a line cook for 14 floors in pediatrics department
- Worked grill, fryer, ovens in a fast-paced production of various food items

### **Kitchen of Champions Culinary Apprentice**

**July 2010-September 2010**

- Managed production of 1,000 meals a day for the homeless and hungry

### **California Independent Living and Consortium**

**May 2005-February 2007**

- Formulated daily documentation of clients' social behaviors based on objective/subjective interaction
- Promoted self confidence in clients via planned individual and group outings
- Implemented new documentation for daily activities and filing system for more efficient quarterly and annual reporting

**May**

### **Society of St. Vincent de Paul**

**July 2010-September 2010**

**Oakland, CA**

- Certificate of Culinary Training, ServSafe certification

### **University of Phoenix AXIA**

**January 2008-April 2011 AA Graduate**

**Oakland, CA**

- University of Phoenix On-line continuing studies/BS program of Hospital Administration
- Completion year 2013

References available upon request