

Sandra Blackman

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Summary

Quality-focused and efficient Cook adept at preparing and plating food in high energy, fast-paced kitchens. Line Cook with 3 years of experience in high-pressure culinary environments. Skilled in preparing large volumes of food quickly and efficiently. Seeking to use culinary skills and expertise to prepare a special variety of dishes in a professional, rewarding environment.

Highlights

- ServSafe certified
- Focused and disciplined
- High volume production capability
- Focus on portion and cost control
- Inventory management familiarity
- Strong organizational skills
- Active listening skills
- Courteous demeanor
- Energetic work attitude
- Customer service expert

Accomplishments

Upon completion of my internship at Marriott Hotel Oakland City Center I was offered a Culinary position which i started the day after graduation and currently I am still employed.

Experience

September 2010 **Marriott Hotel Oakland City Center**
to **Cook 2**

Oakland, CA

Current Effectively assisted kitchen staff in producing food for banquets, catered events and member dining areas. Followed proper food handling methods and maintained correct temperature of all food products. Established and maintained open, collaborative relationships with the kitchen team. Quickly and courteously resolved all guest problems and complaints. Prepared healthy, enjoyable breakfasts and dinners for diners. Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food. Set up and performed initial prep work for food.

Education

2010 **Kitchen of Champions**

Oakland, CA

Certificate of completion: Culinary

Top 5% of class. Courses in: Food Preparation, Kitchen Management, and knife skills. Basic Vocational Certificate: Prep Cook and also Nutrition courses