

Devin Allen

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Authorized to work in the US for any employer

Work Experience

Cook 1 & 2

Sodexo - Oceanside, CA

August 2020 to Present

Cooks with retail cooking, banquet cooking, short order cooking, high volume cooking and demonstration cooking skills will be given special consideration. Sodexo Inc. at Camp Pendleton serves over 1,000 - 5000 meals daily. Very high-volume mess halls serving three meals, seven days a week, including weekends/holidays. Extended meal periods may be offered based on customer demand and business need. Sodexo Inc. at Camp Pendleton is a high visibility serving new menu concepts in addition to contracted menu items. Position must be able to read and follow recipes and/or product directions. Must be able to use a variety of kitchen equipment to cut, slice, chop, and measure and weigh food items. Must follow Sodexo Food Safety/Physical Safety standards as well as USMC rules and guidelines. Position Summary The Cook II will accurately and efficiently prepare, portion, cook, and present a variety of hot and/or cold food items for various meal periods: to include Breakfast, Lunch, Dinner and Special/Catered Events. The general responsibilities of the position include those listed below, but Sodexo may identify other responsibilities of the position. These responsibilities may differ among accounts, depending on business necessities and client requirements. General Responsibilities: Prepares and cooks to order foods requiring short and broader preparation time. May produce food and serve customers at an a la carte or may operate a grill station. Prepares food in accordance with current applicable federal, state and corporate standards, guidelines and regulations to ensure high-quality food service is provided. Reads food order or receives verbal instructions on food required by patron, and prepares and cooks food according to instructions. Provides the highest quality of service to customers at all times. Follows basic recipes and/or product directions for preparing, seasoning, cooking, tasting, carving and serving soups, meats, vegetables, desserts and other foodstuffs for consumption in eating establishments. Prepares foods by operating a variety of kitchen equipment to measure and mix ingredients, washing, peeling, cutting and shredding fruits and vegetables, and trimming and cutting meat, poultry or fish for culinary use. Tastes products, reads menus, estimates food requirements, checks production, and keeps records in order to accurately plan production requirements and requisition supplies and equipment. May clean and sanitize work stations and equipment and must follow all Sodexo, client and regulatory rules and procedures. Attends all allergy and foodborne illness in-service training. Complies with all Sodexo HACCP policies and procedures. Reports all accidents and injuries in a timely manner. Complies with all company safety and risk management policies and procedures. Participates in regular safety meetings, safety training and hazard assessments. Attends training programs (classroom and virtual) as designated. Produces small to large batch goods using advanced and full range of classical cooking techniques. May select recipes per menu cycle, prepare bakery items, receive inventory, move and lift foodstuffs and supplies and prepare meals for customers requiring special diets. Typically performs fast food cooking duties in preparing food items to be served to customers. Intermediate to advanced knife skills required. May perform other duties

and responsibilities as assigned. Qualifications & Requirements Experience/Knowledge: High School diploma, GED or equivalent. 3 to 4 years of related work experience. Knowledge of basic operation of equipment and cash-handling procedures preferred. Skills/Aptitude: Presents self in a highly professional manner to others and understands that honesty and ethics are essential. Ability to maintain a positive attitude. Ability to communicate with co-workers and other departments with professionalism and respect. Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives. Ability to use a computer. Requires familiarity of kitchen equipment. Must be able to read and follow a recipe unsupervised Involved with the more complex requirements of the position. Applies some advanced cooking skills. May adapt procedures, processes, tools, equipment and techniques to meet the requirements of the position. Extensive working knowledge of food preparation. General Qualifications: Willingness to be open to learning and growing. Maturity of judgment and behavior. Maintains high standards for work areas and appearance. Maintains a positive attitude. Ability to work a flexible schedule helpful. Must comply with any dress code requirements. Must be able to work nights, weekends and some holidays. Attends work and shows up for scheduled shift on time with satisfactory regularity.

Banquet Cook/Line Cook

Hilton Hotel - Henderson, NV

January 2020 to June 2020

- Excellent time management
- Passionate for only producing the best quality food to patrons
- Demonstrates strong leadership skills in the kitchen or in the banquet hall
- Courteous to all patrons while at a carving station
- Work banquet food station as specified by Chef or Executive Sous Chef
- Prepare all foods following standardized recipes
- Maintain a clean and sanitized work environment with knowledge of proper food handling and storage
- Prepare food for banquets, weddings, tastings, etc. while maintaining prep for days to come
- Prepare a prep list, as well as train new employees, direct and train all temps
- Rotate throughout all the kitchens on property to help where help is needed, as well as working action
- Worked all areas of kitchen: grill, sauté, fry, prep and salads

Steward/Dishwasher

Hilton Hotel - Henderson, NV

January 2020 to January 2020

Cleaning the equipment as well as the different work areas. Reading weekly logs and gathering needed inventory. Stocking and organizing new inventory.

Steward/Prep Cook

La Cave - Las Vegas, NV

January 2019 to October 2019

Some prep work. Dishwasher during the shift. Steward/ cleaning the stations once the restaurant closes.

Cook/Prep

333 Pacific - Oceanside, CA

May 2018 to October 2018

Cook

Raven's Outreach Center

February 2017 to September 2017

Cook

United States Navy

January 2013 to September 2016

Education

High school diploma

Pointe Coupee Central High School

Skills

- Able to apply correct cooking techniques
- Operate and manage messes afloat and ashore
- Ordering and stowage
- Check delivery for quantity
- Assist medical personnel in section for quality
- Prepare menus; plan, prepare, and serve meals
- Maintain food service spaces and equipment in a clean, sanitary conditions
- Maintain records
- Submitting reports
- Identify naking terminology and equipment
- Prepare breakfast, lunch, dinner, soups, sauces, garnishes, and pies
- Techniques for cooking, quantity baking, cakes and frostings, starches and vegetables, meats, poultry, and seafood, yeast raised products, salads and dressings
- Food Prep
- Food Service
- Kitchen Staff
- Grill
- Banquet Experience
- Culinary Experience
- Food Safety
- Food Handling
- Kitchen Management Experience
- Catering
- Line Cook Experience
- Food Production
- Retail Sales
- Supervising Experience
- Food Preparation Experience
- Cooking

- Kitchen Experience
- Restaurant Experience
- Inventory Control
- Great Knife Skills (7 years)
- English
- Meat Cutting
- Meal Preparation
- Menu Planning

Military Service

Branch: USN

Service Country: United States

Rank: E3

January 2014 to September 2016

Certifications and Licenses

Culinary Arts

March 2013 to Present

United States Navy

food handler certificate

Assessments

Food safety — Completed

October 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Completed](#)

Work style: Reliability — Proficient

October 2019

Tendency to be dependable and come to work

Full results: [Proficient](#)

Warehouse associate — Highly Proficient

December 2019

Assesses the tendencies that are important for success in warehouse roles.

Full results: [Highly Proficient](#)

Food service fit: Back of house — Proficient

October 2020

Measures the traits that are important for successful back of house food service roles
Full results: [Proficient](#)

Delivery driver — Familiar

October 2020

Interpreting instructions, reading maps, and solving problems.

Full results: [Familiar](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

- "Strong working knowledge of specialty and job"
- "Needs no supervision"
- "Reliably applies knowledge to accomplished tasks"
- "Meets advancement requirements on time"
- "Produces quality work, few errors, and resulting rework"
- "Uses resources efficiently"
- "Productive and motivated"