

Darlene Reaves

Cook/Prep Cook/Catering - Shiftgig Temp Agency

Newark, NJ 07107

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Willing to relocate to: New York, NY - Newark, NJ

Authorized to work in the US for any employer

Work Experience

Cook 1

NYU Compass (Chartwell)-New York, NY

October 2019 to Present

Prepare and Cook dinner meal for Global station for college students and faculty • Prepared meals from scratch

- Prepped ingredients
- Operated grill
- Basic kitchen serving duties
- Maintained health and sanitation standards
- Prepared beverages orders
- Diligently washed and sanitized all equipment and surfaces

Cook/Prep Cook/Catering

Shiftgig Temp Agency-New York, NY

February 2018 to Present

I have over 5 years experience working in various colleges, corporate dining and restaurants in NY/NJ areas...I have me Food Safety Certified...I have very good knife skills and I'm a perfectionist when it come to preparing hordes...I love the culinary world

Cook/ Prep/Concessions

Enjoy Your Party Catering-New York, NY

August 2014 to Present

Prep Cook/Line Cook

Enjoy Your Party Catering-Lebanon, NJ

June 2013 to Present

Cook 1

Princeton Theology Seminary-Princeton, NJ

July 2017 to January 2018

Food Service Worker

Montclair State University-Montclair, NJ

September 2013 to October 2015

Sales Associate

Nordstrom-Short Hills, NJ

April 2012 to January 2013

Hostess & Food Server

Baltimore Grill-Atlantic City, NJ
March 2010 to December 2012

Front Desk Agent

Caesars Hotel/Casino
April 2006 to February 2010
Atlantic City,

Education

Medical Assistant Training

Drake College of Business - Elizabeth, NJ

High School Diploma

Miami Springs High School - Miami, FL

Skills

- customer service (10+ years)
- Food Service (2 years)
- Inventory (10+ years)
- RECEPTIONIST (7 years)
- RETAIL SALES (10+ years)
- Food Prep (5 years)
- Grill (5 years)
- Kitchen Staff (5 years)
- Front Desk
- Hospitality Experience
- Culinary Experience
- Cooking
- Restaurant Experience
- Catering
- Food Safety
- Serving Experience
- Kitchen Management Experience
- Host/Hostess
- Meal Preparation
- POS
- Merchandising
- Food Production

- Banquet Experience
- Inventory Control
- Meat Cutting
- Menu Planning
- Computer literacy
- English
- Microsoft Office
- Knife skills
- Baking
- Communication skills
- Sanitation
- Leadership
- Cooking
- Knife skills
- Culinary experience
- Communication skills
- Restaurant experience
- Menu planning
- Serving
- Hospitality
- POS
- Customer service
- Cash register
- Retail sales
- Databases
- Merchandising
- Front desk
- Sales

Certifications and Licenses

Food Handler

March 2017 to March 2020

food handler certificate

Food Handler Certification

ServSafe

Additional Information

SKILLS

Sales Procedures Customer Service Stock and Inventory Food Service Worker
Line/Prep Cook Garde Manger Action Station Cook