

James Sarami

E: JamesSarami@gmail.com

SUMMARY

To become a leading Culinarian and Entrepreneur and make a mark on the world. To change the way people think and appreciate food.

EXPERIENCE

Prep Cook, Boom Noodle

- University District, Seattle, Washington-- June 20 2010- August 24 2016
- Job Responsibilities: Prepare Ingredients
- Salary: 15.00/Hr + Tips

Temp, Party Staffing

- George Town, Seattle, Washington-- October 5 2010- March 1 2017
- Job Responsibilities: Prepare Ingredients
- Salary: 16.00/Hr + Tips

Line Cook, Queen Mary

- University District, Seattle, Washington-- June 20 2012- August 24 2016
- Job Responsibilities: Prepare Ingredients, Eggs
- Salary: 16.50/Hr + Tips

Line Cook, Seattle Golf Club

- Shoreline, Washington-- March 23 2015- August 16 2015
- Job Responsibilities: Prepare Ingredients, Deep Fryer, Grill, Pantry, Saute, Flat Top, Banquets, Weddings
- Salary: 15/Hr + Tips

Line Cook, Seattle Yacht Club

- Shoreline, Washington-- August 16 2015- March 1 2017
- Job Responsibilities: Prep, Line
- Salary: 17/Hr

Temp, Party Staffing

Los Angeles, California September 1 2017- March 2020

- Salary: 20/hr

Temp, Instawork

Los Angeles, California September 1 2021- now

- Salary: 20/hr

EDUCATION

Nathan Hale High School

2008-2012

High School Diploma Acquired

North Seattle Community College

2012-2014

Culinary Arts Degree AA GPA 3.5

SKILLS

- **Organized and Disciplined**
- **Familiarity with proper conditions and food storage**
- **Ability to understand food cross-contamination needs of food allergic children and ability to implement methods of food cross-contamination avoidance**
- **Friendly**
- **Able to work and finish without any supervision.**
- **Good Knife Skills**
- **Fluent in Turkish & English**
- **Skilled in Deep Fryer, Salad, Saute**
- **Skilled in Ice Cream, Chocolate, and Soda**
- **Experienced in Fine Dining**