

Corey Ebanks

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OBJECTIVE:

To obtain employment with a restaurant or hotel facility as a **Chef** using my skills and experience in both the restaurant and catering services and especially my expertise in foreign cuisines.

SKILLS:

- **Basic Culinary Arts**
 - Recipe and Menu Development
 - French Cuisine
 - Mediterranean Cuisine
 - Italian Cuisine
 - Mandarin Cuisine
 - Baking and Pastry
 - Food Cost and Budget
- **Line Cook**
- **Catering Preparation**
- **Mass Food Production**
- **Safety and Sanitization Qualified**
- **Expert Communication Skills**

EMPLOYMENT HISTORY:

Preparation Chef, Howe It's Done Catering, Sacramento, CA

Preparing food for government and social events. Set up service for events and served as needed. Responsible for maintaining proper safety and sanitation guidelines

Line Chef/Prep Chef, Table 260, Sacramento, CA

Setting up food line for lunch and dinner service, preparing plates to order, service preparation. Responsible for maintaining sanitation on the serving line.

Line Chef/ Banquet Chef, Courtyard Marriott, Carmichael, CA

Setting up line for dinner and room service, preparing orders, banquet and social occasion prepping, responsible for maintaining sanitation.

EDUCATION:

Kitchen Academy, Sacramento, CA Diploma of Culinary Arts I, 2009

BONDABLE AND TAX CREDIT ELIGIBLE