

MERCEDES TAYLOR

226 Harbor Road, San Francisco, California (415) 845-7050 mercedeschef@yahoo.com

I am secure in a challenging position, work well under pressure, get along well with others. I have been in the food industry for over 10 years, and have a passion for culinary excellence.

Employment History

- **Francisca Club** **2007-May 2012**
Pantry Chef **San Francisco, California**
Creating the daily specials and soups, as well as appetizers and salads, assist chef
Provide meals for staff, inventory control and ordering supplies.
- **L'Olivier Restaurant** **2009 - April 2012**
Server, Bartender (On Call) **San Francisco, California**
Assist Bartender in high volume party environment, cleaning glassware, pour wine, and beer,
maintain ice and condiments, Food and beverages service for large private parties
- **Compass Group** **2005- 2007**
Lead Line Cook **Berkeley, California**
Travel to various corporate locations to prepare and serve breakfast and lunch, assist with food
preparation, order supplies, train and supervise new employees.
- **Mountain Air Country Club** **2004**
Line Cook **Burnsville, North Carolina**
Preparing daily specials, Instructing children's cooking classes, train new employees,
Provide meals for staff, as well as high volume banquets of 1,000 +, catering, inventory control
and ordering supplies.

Education and Certifications

- Le Cordon Bleu Culinary Institute** **2002 - 2004**
Associates degree in Culinary Arts **San Francisco, California**
- Food Safety And Sanitation Certification** **2004 - Present**

References Upon Request