

Kimberly Grandberry

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I love working with farm-to-table and fusion cuisines.

Skills

- Knife Skills
- Prep up to 330 meals per day
- Preparation of Stocks, Sauces, Roux, and Dressings
- Grilling, Sautéing, and Deep Frying
- Baking
- International Cuisine, Vegetarian, and Vegan meals
- Nutrition and low-sodium, low-fat menus
- Kitchen equipment and terms
- Teamwork and Professionalism
- Food safety and sanitation
- Menu planning, Recipe Writing, and conversion
- Plate presentation

Professional Training

- **CHEFS Culinary Program** San Francisco, CA March 2016-October 2016
- **Berkeley City College** Berkeley, CA 2009-2010
Cultural Anthropology
- **Academy Art College** San Francisco, CA 1999-2002
Interior Architecture and Design
- **Skyline High School** Oakland, CA,
Diploma

Professional Experience

- **Zingari Ristorante**
Culinary Internship *July – September 2016*

- Sanitation	Prepping	Prep Cook
- Line Cook	Baking – (deserts & breads)	Salad & Appetizer prep and maintenance
- Inventory		
- **The Rotunda, at Neiman Marcus**

Hostess *August 2013- August 2015*
 - Greeted, checked in, and escorted guests to their tables.
 - Made reservations.
 - Set tables/bussed tables when short staffed.
 - Operated/used/very familiar with Aloha software.