

## CHEF

### Professional Summary

To obtain a position within an environment that offers a challenge and the capability to gain more knowledge about the company. To be given the opportunity to grow within the company and the chance to progress in my career. Once a job is obtained within a specific organization, to have the ability to help the company advance productively and efficiently.

### Professional Experience

Company Name August 2007 to September 2009 Chef

City , State

- Prepped food for catered events such as; weddings, parties and business luncheons.
- Set-up tables and chairs for banquet and dining space.
- Executed banquet style and plated lunches and dinner.

Company Name October 2007 to September 2009 Chef/Assistant Manager

City , State

- Prep and cook for lunch service Catered business lunches for CEO of the Museum Manage daily sales reports Train new personnel, both front and back of the house Track weekly food cost.

Company Name October 2006 to October 2007 Cook

City , State

- Prep for dinner service.
- Prep and cook for banquet parties of 50 or more clients.
- Line cook during dinner service.
- Bake desserts for both the restaurant and banquet services.

Company Name April 2004 to August 2005 Cashier

City , State

- Process customer transactions.
- Help customers apply for Sears credit cards.
- Process customer return of merchandise.
- Sort, fold, put away unwanted merchandise.

### Education and Training

Grantham University Online College Present Associates : Applied Science-Medical Billing and Coding Applied Science-Medical Billing and Coding

California Culinary Academy March 2006 Certification in Baking and Pastry City , State

Walla Walla High School June 2005 High School Diploma City , State

### Skills

credit, clients, personnel, sales reports, tables