



Career Portfolio provided by Beyond.com

breakfast cook

Member Number: 21810121

Rankin Inlet, NU X0C 0G0 Canada

Portfolio: <https://www.beyond.com/people/21810121>

Professional Information

Job Function: Travel, Hospitality & Restaurant, Personal & Home Services

Education: Some College

Experience: 15 – 20 Years

Employment: Any Position Type

Salary: \$20-30k

Citizenship: U.S. Citizen

Resume

History: Experience with serving tables as well as having experience cooking. All aspects of kitchen prep & clean up.

Including:

- + Cash Float.
- + Soups/stocks, from scratch.
- + Excellent organizational skills and abilities
- + Prompt and efficient. Adept at motivating others.
- + Thrive in A fast paced environment and flexible to scheduling needs.
- + Consistently meet deadlines.
- + Able to follow instructions and the ability to work independently.

+ Self motivated, hard working and reliable. Ability to lift and carry over *** lbs

Other Skills: Type *** to *** wpm, working knowledge of office equipment IE: electronic mail, windows, micro word.
Volunteer experience includes: Attendant at A womans shelter. Duties: Responsible for the overseeing/management of A ***bed facility, on the overnight shift, meeting the needs of the homeless street women of Ottawa (home town) Preparation of A light breakfast for up to *** Provided laundry service; clean up, general maintenance of facility*** Referral service to various outside agencies.

Relevet Work Experience and contact information:

Breakfast/Lunch Cook: West Louise Lake Lodge:

Lodge at Wopta Lake , Trans Canada HWY , between Field BC and the Alberta boarder. Seasonal employment.
Breakfast cook – working alone with one dish washer, fast pace environment*** Frequent bus tours.

Manager: Shane Liloran

Resourts of the Canadian Rockies

Phone: ***

Food Counter Attendant: Maggies Delicatessen

North Vancouver, BC. (Resident for *** years) Duties: Prepare and serve gourmet jumbo deli sandwiches - in a fast paced, lunchtime, environment. Prepare East Indian curries, Sheppards pie, lasagna etc. Frequent use of meat slicer & scale. Prepare small catering orders for local luncheons. Responsible for kitchen upkeep.

1 year

Manager: Manshier Dabo

*** ***th Street East

North Vancouver, BC V7L 2N3, Canada

(***) ***

Cook/Kitchen Manager: Club Café ,

North Vancouver BC. Duties: Cook in A private Members Club. Responsible for kitchen supervision IE: Inventory ordering and control, managing a small staff of 3 to 5 people. Cooking breakfast and lunch Ala-carte, a main course menu that consisted of two choices for dinner, (e.g.: Roast and Trimmings) preparation of large occasion type dinners/buffet style*** The occasional prep for working meetings IE: small sandwich/catering style orders, with either soup or stew to offer, baking pies and loafs, experience preparing specialty coffee.

5 years

Manager:

Becca Parks

Cook: To Gos

Inuvik NT Duties: Cook fast food orders in a high volume restaurant. Full use of: Pizza oven, salad bar, grill & deep fryers. Responsible for entire kitchen prep & clean up including daily draining of fryers, cleaning of grill, dishes & mopping. Also cash handling & taking phone orders – when frequently understaffed.

4 years

Manager: Lance Britnay

Food Safe & Basic First Aid were reciently updated.

Extensive experience working with and assisting in the management of individuals living with FASD & ASD (fetal alachol spectrum disorder and Autism spectrum disorder)

At present time, located within Nunavut Territory, willing to re-locate.