

Johnny Davis, JR.

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SENIOR LINE COOK & SPECIAL EVENT CHEF

Leadership Management ► Sales/Marketing Professional ► Event Catering



Maintaining a 15 year professional career as a reliable, trustworthy and flexible line cook and events chef. Possess a comprehensive understanding of the food preparation and manufacturing industries. Exhibit extensive culinary knowledge, both practical and theoretical, as well as, understanding the legal requirements, food hygiene regulations and food safety laws. Capable to performing in high-pressure and time-sensitive environments with minimum or no supervision. Present a keen knowledge in working with vendors, various levels of management and staff members from various socioeconomic backgrounds. Establish an open communication approach with customers and possess strong verbal and written communication skills. Exemplify excellent leadership and managerial skills in motivating employees to meet customers' and private event expectations.

AREAS OF EXPERTISE

CULINARY STANDARDS

- Possess a high level of personal cleanliness and a comprehensive understanding of how to comply with all relevant food and safety standards.
- Maintain knowledge and new trends in the catering and event industries.
- Able to write professional reports and provide clear feedback to the head chef and senior managers.
- Offer corporate dining in small and large settings.
- Demonstrate strong knowledge of healthy foods and nutritional matters
- Ensure food items are on time and meet the required standards.
- Knowledge of specialties recipes for complete meals, sauces, soups, pastries, meat, vegetables, salads, fish and poultry dishes, and demonstrate efficiencies in serving portions.

PERSONAL ATTRIBUTES

- Able to not only operate but also thrive in a pressure cooker, high volume environment.
- Willing to work evenings, weekends, special events, and last-minute catering needs.
- Maintain a professional, safe and hygienic appearance while on duty and serve as an ambassador.
- Well-mannered, positive and hospitable towards colleagues, guests and management.
- Demonstrate patience in satisfying demanding customers and inexperienced members of staff
- Pay close attention to details, and astute in recognizing potential challenges.

EDUCATION

New York Food & Hotel Management School—New York, NY
Earned Certificate in Culinary Arts

Currently seeking enrollment to earn Bachelor's Degree in Culinary Arts, spring 2016

CAREER HISTORY**Jimmy Dean Catering—Atlanta, GA****October 2014-Present****Prep Cook/Event Chef**

- Constantly evaluating meals and food products to ensure that the highest quality standards are maintained. Cook and serve attractive meals made to individual requirements.
- Demonstrate cooking techniques and the correct use of equipment to staff.
- Oversee the work of the junior catering staff to ensure that all duties are carried out correctly and collaborate with managers and kitchen staff regarding customers' orders.
- Ensure leftover food, waste and uncooked products are properly disposed of.
- Make certain that all administrative processes are followed and recorded as required.
- Involved in the training and developing of all catering staff.
- Carry out regular temperature checks on ovens, freezers and food storage areas.
- Maintain safe kitchen practices and hygienic working environment.
- Make certain that cooking utensils are properly sanitized and foods are properly prepared.

Wolfgang Puck Catering at Georgia Aquarium—Atlanta, GA**October 2012-October 2014****Prep Cook/Event Chef**

- Assisted in setting up kitchen area prior to restaurant's opening, and responsible for setting and organizing various food stations. Maintained a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sautéing burners, convention oven, flat top range and refrigeration equipment. Assisted in food prep assignments during off-peak periods as needed.
- Stocked and maintained sufficient levels of food products at line stations to assure a smooth service period. Complied consistently with standard portion sizes and cooking methods, quality standards and kitchen rules, policies and procedures.

Atlanta Marriott Northwest—Atlanta, GA**October 2008-October 2012****Line Cook**

- Prepared dishes and portions in accordance with the head chef's recommendations.
- Presented creative plate presentations catering to individual customer's satisfaction.
- Checked pars for shift use, pulled freezer items and line set up. Collaborated with management in managing food cost, waste consumptions and inventory.
- Executed planning for hotel events and corporate meetings according to banquet event orders.

Sheraton Atlanta—Atlanta, GA**August 2006-May 2008****Line Cook**

- Set up line for breakfast and dinner menu. Prepared all menu items according to recipes.
- Assisted Chef in selection of daily specials. Prepared breakfast items for room services & restaurants.
- Rotated of main stations to assist during peak times. Assisted banquet chef in preparing for hotel events and corporate meetings. Responsible for line inventory and following food and safety guidelines.

Seawane Country Club—Hewlitt Harbor, NY**June 2001- February 2006****Line Cook**

- Responsible for daily operation and rotation of product. Assisted in maintenance of the line (breakfast, lunch, and dinner). Supervised and trained staff to comply with club standards.
- Planned daily menu and specials according to recipes. Prepared stock, soup du jour, and sauces daily.
- Maintained inventory and placed orders for special events.
- Re-stocked kitchen refrigerators and handled receiving of products.