**Sonya "Tino" Patterson**

303 HOGAN WAY

EVANS, GA - Georgia United States 30809

Cell: 6787689709

bigtino@live.com

[www.instagram.com/tinostasties](http://www.instagram.com/tinostasties)

**OBJECTIVE**

I would like to be considered for this new post. I believe that I have the skills, creativity and qualifications to excel in the role and would like to bring my enthusiasm for creating new dishes to your restaurant.

I am able to work as part of team and give instructions in the kitchen and believe that my passion for great food shows in my work. I can also bring experience in staff rotas and ordering supplies to assist in the smooth running of the restaurant.

I would appreciate the chance to discuss my abilities and your menus and explain how I could contribute to your restaurant’s success.

**WORK EXPERIENCE**

|  |  |
| --- | --- |
| **Helms College**, EVANS, GA - Georgia United States*Chef* | 04/2017 |

Menu development and planning; including creating new dishes and offering ideas for seasonal menus to cater for individual functions or daily menus
To assist with all food production within the kitchen, to include special events, party catering and functions
Oversees food quality, rotation, and presentation.
To assist with all aspects of daily, weekly and monthly cleaning of the kitchen, equipment and other food service areas
Follow the budget established by the Food & Beverage Director
Manage relationships with distributors and resolve issues with vendors promptly
I have to multitask and prioritize departmental functions to meet deadlines.
I have the ability to wear multiple hats
I have top organizational skills

|  |  |
| --- | --- |
| **Fripp Island Beach Club**, Fripp Island, SC, United States*Wait Staff* | 04/2004 - 09/2004 |

Waitress

|  |  |
| --- | --- |
| **Quincy's Steak house**, Beaufort, SC United States*Buffet Captain* | 05/2000 - 01/2003 |

Cooked and prepare all items and made the yeast rolls and the buffet line and keep it replenished.

**EDUCATION**

|  |  |
| --- | --- |
| **Grand Canyon University Phoenix**, AZ United States Bachelor’s of Arts in Communication  GPA: 3.72 | 2010 - 2013 |

An interdisciplinary curriculum focused on critical issues related to communications, with special emphasis on new and traditional media. Students examine how social and organizational cultures influence how people communicate, envision ethical principles, empower and motivate actions, resolve conflict, and interact with others through the scope of mass media and social media.

**SKILLS**

Checking the freshness of food and ingredients
Supervising and coordinating activities of cooks and other food preparation workers
Developing recipes and determining how to present dishes
Planning menus and ensuring the quality of meals
Inspecting supplies, equipment, and working areas for cleanliness and functionality
Hiring, training, and supervising cooks and other food preparation workers
Ordering and maintaining an inventory of food and supplies
Monitoring sanitation practices and following kitchen safety standards

**Certifications:**

|  |  |
| --- | --- |
| 14995564# | ServSafe: Food Protection Manager Certification |
| Implement Food Safety SOPs | 100% |
| Employee Hygiene and Health | 100% |
| Receipt, Storage, Transport | 92% |
| Food Prep, Display and Service | 82% |
| Compliance with Regulatory

|  |  |
| --- | --- |
| 2172894 | Hospitality and Restaurant Management 2.0 |
| 2090481 | 09-ServSafe Food Protection Manager Certification Examination |

 |  |

Links to View My Creations below

<http://tigbino.wixsite.com/tinos-tasties>

<https://gust.com/companies/tinostasties>

<http://www.foodspotting.com/places/626924-tinos-tasties-marietta>

<http://www.foodspotting.com/places/626924-tinos-tasties-marietta/items/1128563-flounder-florintine-shrimp-scampi-and-clams-linguini>

<https://www.garow.me/users/tinostasties/2954661048>

<http://picbear.com/tag/shrimpanyone>

<https://imgpublic.com/tag/afterhoursfood/>