

CAMERON GILBERT

CHEF

CONTACT



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Oakland, California, USA

EDUCATION

ASSOCIATES OF ART - ENGLISH

The Montgomery College
Rockville, MD | 2010 - 2012

SKILLS

- Highly Organized
- Strong Attention to Detail
- Able to Articulate Descriptive Details
- Quick and Efficient
- Proficient in various PoS
- MS Office Suite
- Deep Sense of Integrity and Confidentiality
- Computer Proficiency

INTERESTS

Cooking, Reading, Brewing, Board Games, Writing, Camping, Rock Climbing

PROFILE

Creative, energetic, dependable team player with knowledge of various cooking techniques (hand tossed pizza, gas/charcoal grilling, whole animal butchering) and styles (Japanese, French, American, Vegan) looking to start a new career.

EXPERIENCE

FOOD TRUCK OPERATOR

ROLI-ROTI | OAKLAND | 2020 - PRESENT

Independently managed day-to-day operations and sales at farmers markets.

- Drives a class C vehicle daily.
- Set up independently at farmers markets.
- Manages customer orders and complaints.

SERVER/BARTENDER

ITANI RAMEN | OAKLAND | 2019 - 2020

Polite teamplayer making sure that the utmost quality of service is given.

- Greeted and sat guests, answering questions about the menu and making suggestions as needed.
- Answered phones to take reservations and to go orders.
- Teamed up with coworkers to ensure proper customer service.

BREAKFAST LEAD/FOOD RUNNER

PIZZAIOLO | OAKLAND | 2018 - 2019

Sole chef of Pizzaiolo breakfast program pre COVID.

- Responsible for opening the restaurant, baking off pastries and setting up the cafe from scratch daily.
- Ran food in a fast and efficient manner.

CAMERON GILBERT

CHEF

CERTIFICATIONS

Food handlers card

Servsafe | 2016

LANGUAGES

English | Fluent

Spanish | Semi-fluent

EXPERIENCE (CONTINUED)

BRUNCH CHEF

GRAND LAKE KITCHEN | OAKLAND | 2017 - 2018

Dedicated brunch chef in a fast paced high volume environment.

- Attended day-to-day needs concerning equipment and food supplies.

FOOD EXPEDITOR

IPPUKU | BERKELEY | 2015 - 2017

Expeditor making sure all orders were completed in a timely manner and to specification.

- Assisted with food item stocking, ordering and closing of the restaurant every night.

LEAD LINE COOK

SUMMER KITCHEN | BERKELEY | 2013 - 2015

Lead line cook in a popular Berkeley lunch establishment.

- Provided guidance and training to other employees doing related work.

REFERENCES

CHRISTIAN GEIDMAN

Owner of Ippuku

Ippukutt

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510.926.0734

MEGU WADA

General manager Itani Ramen

Itani Ramen

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MAGGIE BERTOLANI

FoH manager Pizzaiolo

Pizzaiolo

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COURTNEY ROCKWELL

Head chef of Pizzaiolo

Pizzaiolo

N/A

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