

# Shavonta Cleveland

New Jersey

[Cshavonta@yahoo.com](mailto:Cshavonta@yahoo.com)

+1 609 248 5885

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Sous Chef**

O'Connor's Restaurant & Bar - Eastampton, NJ

September 2021 to December 2022

Oversee the full kitchen. Come together with owners to create seasonal menus. Maintain line cooks and oversee food is going out in timely manner also being plated correctly. Follow FIFO and food/safety guidelines. Make sure kitchen is moving on point.

### **Pastry Chef/Line Cook**

Giannis at The Former Versace Mansion - Miami Beach, FL

August 2020 to September 2021

Prep pastries and make food as tickets come in for guest. High scale restaurant. Follow FIFO

### **Sous Chef/Line Cook**

P.F. Chang's China Bistro, Inc. - North Miami Beach, FL

November 2019 to November 2020

- Cook food according to orders. Follow recipes as written. Always follow FIFO rules and safety/sanitation guide. Great customer service.
- Oversee whole kitchen making sure food is going out correctly and in a timely manner. Assist line cooks with orders when need. Expedite the kitchen and servers as need.

### **Deli Clerk (Delicatessen Clerk)**

Kosher Kingdom - Aventura, FL

September 2019 to September 2020

Assist customers by getting the food they desire. Slice deli meats as customers would like. I have great customer service and follow the FIFO guide rules. Also clean as I go.

### **Pastry Chef**

Grand Lux Cafe

August 2017 to June 2019

As a pastry chef at the grand lux cafe, I had to complete the orders according to the recipes and modified tickets. Follow safety and sanitation rules.

### **Manager**

Arby's - Mount Holly, NJ

March 2016 to June 2017

Supervised employees, follow the FIFO guide rules at all time. Lead employees to success throughout the shift. Be on point with the labor of the employees. Managed day to day operations.

## Education

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### **Associate in Culinary arts, food and beverage management**

Johnson & Wales University-North Miami - Miami, FL

June 2016 to Present

## Skills

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- Cooking
- kitchen
- Team Player
- Line cook
- Culinary Experience
- Food Safety
- Food Preparation
- Catering
- Banquet Experience
- Restaurant Experience
- Meal Preparation
- Cake Decorating

## Certifications and Licenses

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### **ServSafe**

## Assessments

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### **Typing — Completed**

December 2019

Transcribing text using a standard keyboard

Full results: [Completed](#)

### **Cooking Skills: Basic Food Preparation — Highly Proficient**

March 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Highly Proficient](#)

### **Food Safety — Completed**

March 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Completed](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.