

John Goodman

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OBJECTIVE

Culinary student seeking a three-month internship at a French restaurant.

EDUCATION

Kendall College at National Louis University, Chicago, Illinois September 2019 - Present

Candidate for Bachelor of Arts, Culinary Management

Relevant Coursework: Foundations of Professional Cooking I & II, Foundations of Baking, Nutritional Cooking, Breakfast Cookery, Café Production, Food Ethics, Garde Manger, Advanced Methods of Cooking, Banquets and Catering, Global Flavors, Flavor Theory, Financial Accounting, Hospitality Managerial Accounting, Marketing Principles

Southern Illinois University Edwardsville, Edwardsville, Illinois

2016

Bachelors of Science, Business Administration

EXPERIENCE

Avec, Chicago, Illinois

January 2019 - Present

Line Cook

- Rotate through stations such as grill, sauté and fry
- Prepare soups and sauces from scratch
- Assist with inventory

1818 Chophouse, Edwardsville, Illinois

March 2017 - December 2018

Line Cook

- Prepared salads, dressings, hot and cold appetizers on Garde Manger station
- Worked a carving station at on-site catering events for 100+ people
- Assisted in Sunday brunch service, hot and cold brunch side dishes

STAGE EXPERIENCE

Spiaggia, Chicago, Illinois

December 2019

- Prepared handmade pastas for service

CERTIFICATIONS

ServSafe Food Protection Manager Certification
Illinois BASSET On-Premise Seller

Expires November 2023
Expires November 2025