Tyrone Alford

Tampa, FL 33674
Goon813chef@gmail.com
+17272699500

Authorized to work in the US for any employer

Work Experience

Event Chef

Jazzys bbq-Tampa, FL
February 2018 to Present

• prepare and cook all food for weddings, partys, or any events held
• Oversee that all food and safety guidelines are being followed
- Kitchen manager

Kitchen Manager, Chef

Jazzys bbq-Tampa, FL
May 2016 to Present

food preparation
•oversee all food and safety guidelines are being followed
• train new staff members
• address all customers concerns
• open and close restaurant

Chef

LADI GODIVAH CATERING-Tampa, FL
October 2008 to April 2017

* Assisted cooks and staff with various tasks as needed, and provide cooks with needed items.
* Assisted as Head Chef
* Cleaned, cut and grinded meats, poultry and seafood.
* Prepared side dishes (E.g. soups, vegetables, desserts, etc).
* Cleaned work areas, equipment, utensils, dishes, and silverware.
* Prepared a variety of foods according to Head Caterer's instructions, following approved procedures
* Handled inventory when supplies are getting low or equipment is not working properly.
* Create menus specified for the events & parties at the client's request.
* Unloaded Delivery Trucks as well as Loaded/Unloaded Catering Deliveries

Chef

SO FRESH SALADS & GRILL-Tampa, FL
August 2013 to July 2014

* Food Preparation
* Handled Grill, Sautee and Expo stations
* Cleaned work areas, equipment, utensils, dishes, and silverware.
* Processed incoming inventory and stock

* Assisted in Large Catering orders
* Trained staff as Team Lead
* Assisted in creation of additional menu items
* Responsible for Opening of Restaurant on the weekend
* Unloaded Delivery Trucks
* Catering projects

Education

Culinary arts (Culinary arts)
Erwin Technical Center-Tampa, FL
August 2012 to May 2013

High School Diploma
JEFFERSON HIGH SCHOOL Tampa-Tampa, FL
August 2000 to May 2004

Skills

Teamwork **Restaurant Experience** **Currently Safe Staff Certified** **Kitchen Experience** **Inventory Control** **Advanced knife skills** **Cleaning Experience** **Cooking** **Culinary Experience** **Able to lift over 50 lbs. and stand for extended periods of time** **Shift management** **Baking** **Driving Experience** **Food service** **Restaurant Management** **Equally effective working independently as well as a team effort** **Employee Orientation** **Customer communication** **Management** **POS** **Food handling** **Food safety** **Menu Planning** **Knife skills** **Food Service Management** **Meal Preparation** **Time Management** **Purchasing** **Food Production** **Kitchen Management Experience** **Food Preparation** **Pricing** **Food industry** **Profit & Loss** **Supervising Experience** **Excellent analytical skills as well as a quick learner with the ability to adapt to new challenges** **Merchandising** **Butchery** **Catering** **Grilling** **Leadership** **Banquet Experience** **Food management** **Training**

Languages

- English

Certifications and Licenses

ServSafe

Food Handler Certification