

James Pierce

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Education

Associate of Arts, Culinary Arts (Graduated Fall Quarter 2006)

Art Institute of Seattle

- Major: Culinary Arts

Related course work: Knife and equipment labs, Practical cooking labs, `a la carte Kitchen, Regional cooking, International cooking, Current cuisine, Sanitation and Safety, Menu theory and design, Food and Beverage Cost Control, Personnel management, Nutrition.

Bachelor of Arts, University of Washington (Graduated 1991)

- Major: Political Science

Experience

Cook, internship, The Herbfarm Restaurant, Woodinville, WA (2006)

Cook, A la Carte Kitchen, Art Institute of Seattle, Seattle (2006)

Cook, Bell Harbor Conference Center, Seattle (2005)

System Engineer, Getty Images, Seattle (2000 to 2005)

Skills/Abilities

- Knife skills, safe food preparation and handling
- Worked pantry, grill, and sauté
- Menu costing and food costing
- Creation of standardized recipes
- Developed and implemented production time-lines for kitchen teams
- Worked with Chefs to fill requisitions for kitchens
- Organized and communicated multiple menus to team members for production
- Managed kitchen sanitation and safety
- Satisfied customer orders
- Create reports of par-stock levels to present to the chef

Certifications

- Certified Culinarian
- ServSafe
- Food and Beverage Cost Control
- Nutrition
- King County Food Handlers Permit