

# Clarence White

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## Profile

### **Experienced food service professional, skilled in all aspects of food service**

- Outstanding food planning, preparation, and cooking, including grill, fry, broil, stew, sautee, soups, and more in a wide range of cuisines.
- Kitchen management, including menu planning, ordering/stocking inventory, sanitation, inspection and auditing of supplies, equipment and work areas.
- Management, including hiring, training, motivating, and leading outstanding teams.
- Successful catering experience.
- Exceptional reliability, punctuality, and organization.
- Strong customer focus with a passion for quality.

## Experience

### **Atlantic Family Restaurant, Rochester, NY, 2017-Present**

- Multi-task in a fast-paced setting
- Cook, stock, clean, prepare food-to-order.
- Operate a flat-top grill, serving station and fryer.

### **Private Catering, Rochester, NY, 2016-Present**

- Prepare healthy and beautiful meals for groups as requested on a private basis.

### **Chef, Merchant's Grill, Rochester, NY, 2013-2014**

- Responsible for food planning, preparation, and catering for an active nightclub.
- Supervised staff, ensured a sanitary and organized kitchen
- Inspected all raw and cooked food products for quality and safety.
- Instructed cooks and staff in all aspects of preparation, cooking, garnishing, and presentation of food.

### **Line Cook, Wintonaire, Rochester, NY, 2012-2013**

- Prepared and cooked meals for an active nightclub.
- Responsible for opening and closing of shifts, inspecting freshness of all ingredients and ensuring outstanding quality of meals.

### **Personal Chef/Driver, Penfield, NY, 2006-2012**

- Provided live-in care service, including meal preparation for breakfast, lunch, and dinner.
- Handled food ordering, assisted in monitoring family members requiring adult supervision.

### **Line Cook, University of Rochester (Contract), Rochester, NY, 2005-2006**

- Responsible for efficient preparation of quality meals at the University cafeteria, including breakfast, lunch, and dinner.

## Education

### **Rochester Educational Opportunity Center (REOC) – Rochester, NY**

Culinary Arts – Graduating in 2017 –ServSafe certification

**Diploma, Bartow Senior High School, Bartow, FL**

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