

17 Ames Street
Sharon, MA 02067

JUDITH G. TISCHLER



(781) 784-6091
jtischler@comcast.net

Culinary Achievements

- **National Restaurant Association** Serv Safe Certification ANSI accredited program
- **National Restaurant Association** Customer Service *ManageFirst Program*
- **National Restaurant Association** Controlling Foodservice Costs *ManageFirst Program*
- **National Restaurant Association** Inventory and Purchasing *ManageFirst Program*
- **National Restaurant Association** Nutrition *ManageFirst Program*

Objective

To obtain a position as a CHEF utilizing my culinary education and experience
Employment History

- EMK CATERING. Herrick Road, Newton Center, MA June 2010 to Sept 2010
Position: Full time cook

Duties: Responsible for cooking breakfast and lunch (soups, entrees, side dishes, veggies), preparing the salad bar, baking scones, cookies, brownies and blondies.
- EMK CATERING. Herrick Road, Newton Center, MA Sept 2010 – Dec 2010
Position: Internship
- Heights Crossing Assisted Living Facility, Brockton, MA Jan 2010 – Apr 2010

Education

- Associate Degree Program Culinary Arts **May 2011**
Massasoit Community College, Brockton, MA
- Bachelor of Science in Pharmacy, Brooklyn, NY
Arnold & Marie Schwartz College of Pharmacy

References

Furnished upon request

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I would like to apply for employment with your Company,

I have just completed an intense two year program at the Massasoit Community College Culinary Arts school. At the school, we gained a wide set of skills required in the food service industry.

As you can imagine, the program is intense and I often made the Dean's List. I am a creative, enthusiastic and hardworking person, and will be a very good team player. Knowing that your establishments are intense, fast paced places, I know that I have the ability to keep it all together without letting it fall apart. I have a very good background of dealing with people. I involve myself whole heartedly in the work, be it in preparation of food, baking, cooking, storing, purchasing and interacting with the employees on site. In short, after a successful career as a Registered Pharmacist at a top position, I am able to transfer my skills and experiences from my pharmacy background to food production. It is a very logical transition.

Dear Employer, as an introduction, please review my references:

My Professor: Chef Paul Weeden, pweeden@massasoit.mass.edu

My Employer: Mr. Efraim Krug, cafehebrewcollege@gmail.com

Sincerely,
Judith G. Tischler