

Stephanie Ross

617-708-5422 · stephanieross361@gmail.com

CULINARY PROFESSIONAL

- Worked with large volume kitchen equipment (e.g. steamers, tilt skillet, fryolators, and steam kettle).
- Experienced with large batch cooking utilizing classical and modern cooking techniques.
- Created stocks, soups, sauces, and dressing from scratch.
- Proficient with knife skills such as cuts, safety, and equipment care.
- ServSafe manager certified through 2020.
- Frequent roles in team supervision and menu planning exercises.
- Solid organization and problem solving skills, self-motivated.

EXPERIENCE

- Worked a total of 55 hours of real, hand-on culinary work during NECAT events.
- Directed efforts planning, organizing, and preparing breakfast for 50 NECAT students and staff daily.
- Member of the NECAT Ambassador Club.
- Directed efforts planning, organizing, and preparing food for “family meal” for incoming NECAT class lunches.
- Prepared, assembled and served buffet line for Minority Business Enterprise Networking Event for 100+ guests, including Governor Baker.
- Prepared, assembled and served buffet line for 50 guests at the Greater Boston Food Bank Annual meeting.
- Assisted Boston Magazine top chefs in preparing food for Boston Best Fest held at City Hall Plaza.
- Assisted Boston Magazine top chef from Sweet Cheeks in preparing food for Boston Best Burger competition held at City Hall Plaza.
- Prepped, cooked, set up and served for the Boston Hispanic Chamber of Commerce event featuring Massachusetts Governor Charlie Baker.

EMPLOYMENT

- Sally Beauty Supply, Somerville MA** January, 2014 – May 2014
Customer Service Associate
- Trained new employees
 - Opened and closed the store, cashier
 - Maintained inventory and stocked supplies
 - Assisted with keeping store clean and organized.
- Ryan’s Beauty Salon, Dorchester MA** January, 2012 – January, 2014
Stylist Assistant
- S& K Beauty Salon, Dorchester MA** June, 2004 – August, 2005
Hair Stylist
- Gap Outlet, Watertown MA** October, 2000 – December, 2002
Cashier

EDUCATION

Stephanie Ross

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New England Center for Arts and Technology - NECAT, Boston MA

Expected graduation October 2015

NECAT Certified Culinarian Diploma – Advanced Standing

A comprehensive 28-week diploma program in Culinary Arts Education covering sanitation, nutrition, math, advanced cooking techniques, baking, and volume food production.

Bunker Hill Community College, Boston MA

September, 2004 - May, 2005

Course work towards business management

McKinley High School, Boston MA

June, 2004

Diploma

CERTIFICATIONS

ServSafe Manager

Expires 2020

ServSafe Allergen Awareness Certificate

Expires 2020