

Linda Leihsing
Culinary Specialist
lindaleihsing@gmail.com

===== Experience =====

Safeway Culinary Specialist Chef
Culinary Specialist / Chef
10/2007 to current

Summary: Preparing speciality entrees for sampling to customers and giving out the recipes. Inspiring customers to hand prepare their meals more frequently and to recognize the source of their foods. I specialize in gluten free, dairy free, and vegan recipes as well. I generate sales, new business, retain current business and generate good customer relations and so much more.

Safeway
Barista

4/2007 to current

Summary: Preparing speciality coffee beverages and spreading good cheer bringing in new business and retaining current business. Handling transactions, maintaining equipment, training personal, keeping with all food inspection requirements. Practicing good communication and handling any difficulties. Spreading good cheer and making merry with customers.

Safeway
Culinary Specialist
4/2007 to 3/2013

Summary: I research the web and put together my weekly menu, select recipes print out copies for my clients, prepare my shopping list, purchase needed items, do all my own prep, and prepare two or more entrees daily for clients to sample using a farm to table home style cooking techniques. I generate new business, retain current business, and increase sales. It has been a huge success. I have a large group of followers children truly love this feature.

Safeway
Certified Barista
4/2007 to 7/2008

Summary: Specialized in the art of creating coffee beverages.

Dovatron Manufacturing
material handler ll
1994 to 2002

Summary: Maintained product integrity

===== Education =====

Front Range Community College
Associates Dental Assistant
2002 to 2004

United Township
Dentistry Sciences
1972 to 1975

Resume data from LinkedIn