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PRACTICAL EXPERIENCE

- Independent prep and cooking across multiple cuisines with focus on repetition, timing, and consistency
- Experience preparing meals for groups with strong organization and pacing
- Complete prep tasks independently with minimal guidance

KITCHEN SKILLS

- Clean-as-you-go workflow and strong station organization
- Consistent knife skills (speed, accuracy, uniform cuts)
- Reliable under pressure with consistent pace
- Clear communication and ability to take direction
- Team-oriented with awareness of kitchen flow

OBJECTIVE

Kitchen-ready culinary student with hands-on training in knife work, prep, and foundational cooking. Strong focus on organization, sanitation, and consistency. Ready to contribute immediately and grow through service.

CULINARY TRAINING

SANTA ROSA JUNIOR COLLEGE | CULINARY ARTS PROGRAM (CURRENTLY ENROLLED)

- Consistent, precise knife work with focus on speed and uniformity
- Strong mise en place and independent station setup
- Execute recipes with attention to timing, seasoning, and presentation
- Pantry fundamentals: salads, dressings, sauces, and cold prep
- Working knowledge of dry, moist, and combination cooking methods
- Hands-on exposure to pickling and basic fermentation techniques
- Efficient and clean workflow in shared kitchen environments

FOOD SAFETY AND SANITATION

- HACCP principles and safe food handling practices
- Time and temperature control; cross contamination prevention
- Proper storage, labeling, and rotation
- Clean, organized, and safety-focused work habits

BACKGROUND

10+ years in operations, event coordination, and administrative roles in fast-paced environments. Brings strong organization, time management, and team coordination into the kitchen.