

NAME

TITLE

000-000-0000 / EMAIL / CITY, STATE, ZIP

Profile

A passionate and organized catering line cook with experience catering events of all sizes. Looking for an efficient and successful catering company to hone skills and increase kitchen knowledge while serving delicious food to hungry clients.

Experience

Lead Catering Line Cook - Alex's Kitchen / Location

MONTH YEAR - Present

- Planned memorable and delicious menus for client events.
- Sourced food from local vendors to find in-season produce and high-quality proteins to offer exceptional food to clients.
- Managed food, equipment, and labor budgeting alongside the head chef and owner to ensure all money was used to its maximum potential.
- Hired extra temporary staff when necessary and quickly but thoroughly trained them on expected behavior and company standards before a client event.
- Communicated frequently with clients to design unique menus and adhere to specific food restrictions such as allergies, diets, and religious beliefs.

Catering Line Cook - Mambeaux No. 5 Catering / Location

MONTH YEAR – MONTH YEAR

- Assisted other cooks and the head chef with extensive mise en place before an event to ensure everything is ready when serving time arrives.
- Created and perfected event menus based on client specifications and requests while upholding company standards.
- Kept all kitchen equipment, catering equipment, and vehicles thoroughly sanitized and organized.
- Trained two line cooks and several servers on the rotating menus, company expectations, and even procedures.
- Worked with local vendors, the head chef, and clients to create a reasonable and effective event budget.

Project Experience

- Assisted with a catering job in high school for a sports banquet.
- Completed special food safety and nutrition classes in high school to learn about the importance of food storage, including factors like temperature, air circulation, and sealing.

Education

High School Diploma - Eleanor Roosevelt High School

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

DEPARTMENT - SCHOOL

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

Skills

Expertise

- Catering food preparation
- Common cooking procedures
- Cooking equipment maintenance
- Customer service and relations
- Team collaboration

Licenses & Accreditations

Licenses & Accreditations

- OSHA Safety Certificate
- ServSafe Food Protection Certified
- Food Safety Manager Certification