

NAME

TITLE

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

Profile

Efficient and quick dishwasher with nearly a decade of experience in fast-paced kitchen environments. Skilled in operating equipment, using chemicals, cleaning equipment, and maintaining clean and organized dishes. Enforce strict regulations to maintain customer service.

Experience

Lead Dishwasher - Tiffany's Catering/ Location

2010-2015

- In charge of properly and safely mixing and using cleaning solutions while complying with all safety precautions.
- Responsible for training staff members
- Experience with carrying trays, tubs, and cases weighing upwards of 100 lbs
- Skilled at it operating dishwashing equipment, stores dishes, and utensils, cleaning pots, sanitizing work surfaces, production equipment, and kitchen per cleaning procedures and schedules
- Adhered to universal precautions and infection control policies to ensure a sanitary environment

Dishwasher - Hilton Hotel/ Location

2007-2010

- Maintained equipment, kitchen work areas, and utensils in an orderly fashion. Wash dishes including flatware, glassware, pans, and pots—via dishwasher or by hand
- Prepare ingredients for recipes such as chopping meats and washing and chopping veggies
- Responsible for basic cooking duties such as parboiling food and reducing sauces
- Inspected serving and dining areas to ensure proper setup and cleanliness.
- Stock supplies such as ingredients, utensils, refrigerators, salad bars, and cupboards
- Transfer equipment and supplies between work areas and storage using a hand truck or by hand

Project Experience

- Cooking classes: Organized cooking classes at the YMCA for teens at four local high schools as an extracurricular activity
- Nursing home volunteer: Volunteered as an assistant cook at the local nursing home for four years, every Saturday for two hours
- School Committee: Served as a parent volunteer for various school committees and field trips.

Education

Bachelor of Business Management- Washington State University

2006-2010

- GPA: LIST
- AWARD
- AWARD

DEPARTMENT - SCHOOL

May 2009

- GPA: LIST
- AWARD
- AWARD

Skills

Expertise

- Hospitality
- Machine operation
- Sanitation practices
- Excellent communication
- Leadership

Licenses & Accreditations

Licenses Licenses & Accreditations

- OSHA 10
- Food Handler's permit (Washington State Department of Health)
- ServSafe Food Protection Manager Certification