

NAME

TITLE

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

Profile

An experienced and diligent lead line cook looking for a reputable kitchen and lively team. A passionate cook with an aptitude for leading, training, and managing large kitchens to ensure excellence and organization.

Experience

Lead Line Cook - Bar Dough / Location

MONTH YEAR - Present

- Hired, trained, and managed a kitchen team of a dozen cooks to ensure a productive workflow and a knowledgeable crew.
- Crafted a 20-item brunch menu to open the restaurant earlier than usual and capitalize on the local dining trends.
- Assessed the menu and created a vendor plan to ensure high-quality ingredients were sourced at affordable prices.
- Engaged with guests, servers, and hosts to answer all menu and kitchen-related questions.
- Performed daily kitchen cleanliness and organization checks to ensure all stations were kept neat and sanitary to protect staff and customers.

Line Cook - Senor Bear / Location

MONTH YEAR – MONTH YEAR

- Prepared food according to the standardized recipes for a busy restaurant.
- Crafted a 15-item food product menu for lunch and happy hour to drive business and encourage more lunchtime customers.
- Helped the head chef develop unique and limited-time seasonal specials based on available and in-season local produce and protein.
- Organized kitchen procedures to ensure efficiency and convenience, decreasing ticket times by 19%.
- Trained and coached five line cooks to improve kitchen performance and ensure the kitchen was always fully staffed and operational.

Project Experience

- Volunteer cooking at the local Denver soup kitchen where I assist the lead volunteers with preparing various delicious and nutritious meals for people in need.
- Assisted former coworkers with a concert catering gig where they served the band and VIPs before and after the performance.

Education

High School Diploma - Wheat Ridge High School

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

DEPARTMENT - SCHOOL

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

Skills

Expertise

- Team collaboration
- Time management
- Interpersonal skills
- Managerial skills
- Kitchen operation and flow

Licenses & Accreditations

Licenses & Accreditations

- OSHA Safety Certificate
- ServSafe Food Protection Certified
- Certified Fundamental Cook (CFC)
- Food Safety Manager Certification