

# NAME

TITLE

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

## Profile

An experienced and eager restaurant line cook looking for a successful and organized kitchen team to join. Seeking high-end dine-in restaurants with at least two or three services with opportunities to exercise creative menu planning and dish plating.

## Experience

### Line Cook - Shanghai Village / Location

MONTH YEAR - Present

- Prepared and cooked food alongside eight other line cooks to produce over 300 meals per dinner service.
- Followed sanitation and organization guidelines put forth by the head chef, restaurant, and food safety entities.
- Earned a 95% customer satisfaction rating based on food flavor, appearance, and promptness of delivery.
- Organized and cleaned work areas to ensure all pots, pans, and cooking utensils were readily available before lunch or dinner service begins.
- Trained new line cooks on how to use kitchen equipment, cleaning guidelines, food preparation, and menu knowledge.

### Line Cook - Fire and Ice / Location

MONTH YEAR – MONTH YEAR

- Assisted the head chef in cooking and preparing food for breakfast, lunch, and dinner service.
- Adhered to sanitation guidelines and implemented a thoughtful cleaning and organization system to ensure everything remained pristine and in place.
- Earned the highest customer satisfaction rating in the restaurant's history based on food and service.
- Completed extensive training and gained food safety and preparation certifications.
- Trained four line cooks on how to use equipment, follow guidelines, prepare food, and learn the menu.

### Project Experience

- Catering for the Ridgecrest Community Golf Club for a myriad of events, including parties, weddings, graduations, and more.
- Worked for Meals on Wheels for two years, delivering hot and nutritious meals to people in need.

## Education

### High School Diploma - Arlington High School

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

### DEPARTMENT - SCHOOL

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

## Skills

### Expertise

- Efficiency improvement
- Food preparation
- Food safety and sanitation
- High-volume restaurant operations
- Inventory monitoring

## Licenses & Accreditations

### Licenses & Accreditations

- OSHA Safety Certificate
- ServSafe Food Protection Certified
- Certified Fundamentals Cook (CFC)