

ROBERT SMITH

Lead Cook

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SUMMARY

Lead Cook with 3 years of experience in high volume, fast paced cooking. Strong ability to work in flexible shifts. Motivated, personable and a willingness to learn any new tasks and challenges. To obtain a position where my skills and experience can be put to use, and gain new experience that can help me become a better worker further along in my future.

CORE COMPETENCIES

Cooking, Server, Receptionist, Microsoft Office, Attention To Detail, Organization

PROFESSIONAL EXPERIENCE

Lead Cook

ABC Corporation - August 2014 – December 2016

Key Deliverables:

- Inspected food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
- Seasoned and cooked food according to recipes or personal judgment and experience.
- Portioned, arranged, and garnished food, and served food to waiters or patrons.
- Prepare, season, and cook dishes such as soups, meats, vegetables in the restaurant.
- Appropriately suggested additional items to the guest to increase restaurant sales, regularly checked on guests to ensure satisfaction with each food course and beverages.
- Assisted guests with making menu choices in an informative and helpful fashion.
- Ensured the accuracy and consistency of food quality inventory and multitasking.

Associate Cook

ABC Corporation - August 2012 – August 2013

Key Deliverables:

- Planned the cooking process to produce complete meals on time and at the proper temperature.
- Closely followed standard procedures for safe food preparation, assembly, and presentation to ensure customer satisfaction.
- Prepared for each shift by placing a clean cutting board and utensil bath at workstation.
- Cooked and packaged batches of food, such as fried chicken, which are prepared to order or kept warm until sold.
- Scheduled activities and equipment use with managers, using information about daily menus to help coordinate cooking times.

- Maintained smooth and timely operations of preparation and delivery of meals and kitchen sanitation.
- This is Dummy Description data, Replace with job description relevant to your current role. In case if you dont need it you can delete it.

EDUCATION

Bachelor Of Science in Geological Sciences - 2011 (The University Of Alabama - Tuscaloosa, AL) Certification in Title - (Wilson Community College) Certification in Physical Ed - 2010 (Lane College - Jackson, MS)