Phone: (0123)­456­789 **|** Email: info@website.com **|** Website: Website.com

**SUMMARY**

Qualified Deli Clerk/Cook Lead, and customer rep with 5 plus years in fast­paced customer service and hospitality environments. Highly effective at anticipating and accommodating customer needs. Friendly, punctual and enthusiastic team player. Focused cook successful at multi­tasking and delivering prompt and friendly service to all customers. To obtain a position in which I can apply the several years' experience gained in the cooking industry as well as gain more knowledge and skills.

**CORE COMPETENCIES**

Creative Problem Solver, Forklift Operation, Quick Learner, OSHA Standards, Training & Development, Safety, HCPCS, Food Process

**PROFESSIONAL EXPERIENCE**

# Deli Clerk / Lead Cook

**ABC Corporation ­ January 2015 – Present**

**Key Deliverables:**

* Prepared specialty foods such as pizzas and sandwiches, following specific methods that required quick prep time.
* Prepared a variety of foods according to customers orders or supervisors instructions, following approved procedures.
* Placed food trays over food warmers for immediate service or stored them in refrigerated storage cabinets.
* Followed food safety procedures according to company policies and health and sanitation regulations.
* Prepared quality products while maintaining proper food safety practices, portion control and presentation within service goal times.
* Maintained a clean and safe environment, including in the kitchen, bathrooms, building exterior, parking lot, dumpster and sidewalk.
* Cooked and packaged large batches of food that were prepared to order or kept hot until needed.

# Cook Intern

**ABC Corporation ­ July 2013 – January 2014**

**Key Deliverables:**

* Utilized knowledge of foodborne illnesses, food safety, and proper storage methods for hot and cold food items in order to prevent loss or illness due to spoilage.
* Followed recipes and cooking techniques for the number of portions required in large quantity cooking.
* Utilized knowledge of proper cooking temperatures and preparation methods for a variety of foods.

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* Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
* Changed and sanitized all cutting boards, benches, and surfaces when beginning a new task to avoid cross-contamination.
* Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures, and facility policies.
* 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**

* High School Or Equivalent/ Some College - 2007(Jacob Creek Job Corps - Bristol, TN)High School Diploma - (IRSC)