

ROBERT SMITH

Deli Clerk / Lead Cook

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

SUMMARY

Qualified Deli Clerk/Cook Lead, and customer rep with 5 plus years in fast-paced customer service and hospitality environments. Highly effective at anticipating and accommodating customer needs. Friendly, punctual and enthusiastic team player. Focused cook successful at multi-tasking 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)