

# Robert Smith

## Server And Cook

### CONTACT DETAILS

1737 Marshville Road,  
Alabama  
(123)-456-7899  
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[www.website.com](http://www.website.com)

### PERSONAL STATEMENT

Server And Cook with 3 years of experience in preparing, seasoning, and cooking a wide variety of meats, fish, side dishes, vegetables, breakfast dishes, fried foods, desserts, soups, salads, and salad dressings. Able to get food out in a timely manner. Able to handle the pressure of a rush and take constructive criticism. ServSafe Certified and able to train others in food safety. Seeking to work with an organization where my innovative ideas and skills are being utilized as well as enhanced.

### WORK EXPERIENCE

#### *Server And Cook*

ABC Corporation - October 2014 - May 2015

##### *Responsibilities:*

- Followed all food sanitization guidelines and proper labeling and storage of food products.
- Measured and assembled ingredients and prepared items according to recipes and menu specification.
- Grilled, deep fried, baked, broiled, and microwaved raw and prepped foods as designated by the predetermined menu.
- Carried pans, kettles, and trays of food to and from work stations, stove, and refrigerator.
- Contributed to teamwork by training and helping co-workers, communicating needs to the supervisor and implementing feedback for improvement.
- Cooked and packaged batches of food, such as hamburgers and fried chicken, which are prepared to order or kept warm until sold.
- Performed defined work routines, using various cooking utensils, supplies, and equipment as assigned by the manager.

#### *Prep Cook/Line Cook*

ABC Corporation - April 2012 - October 2014

##### *Responsibilities:*

- Greeted and served guests, prepared food, maintained food safety, and sanitation standards, and handled or processed light paperwork.
- Helped in cook room and meat room, in preparing foods for an industrial food manufacturing company.
- Responsible for monitoring closely and rotation of stock to eliminate any chances of food spoilage.
- Scheduled activities and equipment use with managers, using information about daily menus to help coordinate cooking times.
- Set up serving lines, garnishes food items, and applies food protection and sanitation measures in field and garrison environments.
- Completed all assigned prep list items and set up cooks line stations.
- 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.

### SKILLS

Flexible & Organized,  
Ability To Lift 50+  
Pounds, Strong  
Interpersonal, Microsoft  
Office, Basic Spanish,  
Inventory Management,  
Exceptional Customer  
Service

### LANGUAGES

English (Native)  
French (Professional)  
Spanish (Professional)

### INTERESTS

Climbing  
Snowboarding  
Cooking  
Reading

### REFERENCES

Reference - 1 (Company  
Name)  
Reference - 2 (Company  
Name)

## **Education**

High School Diploma in Leadership - 2011 (TRAVIS EDUCATION CENTER)  
Carpentry - 2009 (Newberry High School - Newberry, SC)