ROBERT SMITH

**Manager/Server/Cook**

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

**SUMMARY**

Manager/Server/Cook with 4 years of experience maintaining a positive attitude and a great sense of humor during peak hours. Bringing a strong work ethic, interpersonal skills and customer service expertise. Willing to learn new products and ways of preparing food items. To obtain a position where I can utilize my honesty, dedication, problem­solving skills and optimistic personality, to enhance your company's goals and objectives.

**SKILLS**

Microsoft Office, Inventory, Customer Service, Cooking, Prepping, Heavy Lifting

**WORK EXPERIENCE**

# Manager/Server/Cook

ABC Corporation ­ July 2012 – July 2014

* Inspected and cleaned food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food­handling practices.
* Ensured food is stored and cooked at correct temperature by regulating the temperature of ovens, broilers, grills, and roasters.
* Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
* Seasoned and cooked food according to recipes or personal judgment and experience.
* Weighed, measured, and mixed ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
* Portioned, arranged, and garnished food, and served food to waiters or patrons.
* Observed and tested foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.

# Line Cook

ABC Corporation ­ June 2010 – July 2012

* Reviewed menus, worksheets, and recipes to determine types and quantities of items required for the number of persons to be served and recipe requirements.
* Cooked the exact number of items ordered by each customer, working on several different orders simultaneously.
* Verified that prepared food meets requirements for quality and quantity.
* Operate large­volume cooking equipment such as grills, deep­fat fryers, or griddles.
* Monitored use of government food commodities to ensure that proper procedures are followed.
* Upheld a clean, orderly and supplied kitchen at all times food and beverage attendant.
* 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.

**SCHOLASTICS**

* HS in High School ­ 2007(West St. Mary ­ Baldwin, LA)High School Diploma in General ­ 2002(Nitro High School ­ Nitro, WV)Diploma ­ (South Sevier High School)