

ROBERT SMITH

Manager/Server/Cook

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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, problem-solving 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 food-handling 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 large-volume cooking equipment such as grills, deep-fat 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)