**Senior Cook**

ROBERT SMITH

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Alabama.

# Objective

Great Cook over 8 years of experience in the creation of mouthwatering dishes, specialized in dietary experience with health care/hospital setting, 40+ hours a week, cook's food in large quantities, serve safe certified 2009. An eager, professional committed chef who is passionate about great food, who when working in a kitchen always has a finger on the pulse, energetic, friendly creative self-driven professional. Team player who promotes easiness in the working environment.

# Skills

Interpersonal Extremely Quick Learner, Management, Customer Service, Food Preparation

# Work Experience

## Senior Cook

**ABC Corporation** ­ March 2013 – March 2019

* Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
* Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning,

scheduling, supervising, evaluating and enforcing discipline when necessary.

* Verified proper portion sizes and consistently attained high food quality standards.
* Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
* Instructed new staff in proper food preparation, food storage, use of kitchen equipment and

utensils, sanitation and safety issues.

* Actively involved in cost control, sanitation, menu development, training, recruitment, private dining, and catering.
* Ensured all staff understood the expectations and parameters of kitchen goals and daily

kitchen work.

## Sautee Cook

**ABC Corporation** ­ May 2011 – June 2013

* Demonstrated integrity and honesty while interacting with guests, team members and managers.
* Maintained high standards of customer service during high-volume, fast-paced operations.
* Cross-trained and coordinated scheduling with team members to ensure seamless service.
* Prepared specialty foods such as pizzas and sandwiches, following specific methods that required quick prep time.
* Followed food safety procedures according to company policies and health and sanitation

regulations.

* Performed all position responsibilities accurately and in a timely manner.
* Communicated openly and honestly with the management team during each shift to ensure it ran smoothly.

# Education

High School Diploma in Leadership - 2010 (Midwest Elite Preparatory Academy - Merrillville, IN)Diploma - (Rosemount High School)Associate's in Arts - 2004(Seminole State College - Seminole, OK)