

Senior Cook

ROBERT SMITH

Phone: (123) 456 78 99

Email: info@website.com

Website: www.website.com

LinkedIn:

linkedin.com/username

Address: 1737 Marshville Road,
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)