***CONTACT DETAILS***

1737 Marshville Road,

Alabama

(123)-456-7899

info@website.com

**www.website.com**

***SKILLS***

Creative Problem Solver, Forklift Operation, Quick Learner, OSHA Standards, Asian, Latin, Italian Desserts

***LANGUAGES***

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

***INTERESTS***

Climbing Snowboarding Cooking Reading

***REFERENCES***

Reference – 1 (Company Name)

Reference – 2 (Company Name)

Robert Smith

***Cook/Barista***

# PERSONAL STATEMENT

Quality-focused and efficient Cook/Barista adept at preparing and plating food in high energy, fast-paced kitchens. Line Cook with 6 plus years of experience in high-pressure culinary environments. Skilled in preparing large volumes of food quickly and efficiently. Seeking to use culinary skills and expertise to prepare a special variety of dishes in a professional, rewarding environment.

# WORK EXPERIENCE

## Cook/Barista

### ABC Corporation - July 2015 – January 2019

*Responsibilities:*

* Enforced appropriate work-flow and quality controls for food quality and temperature.
* Developed strategies to enhance catering and retail food service revenue and productivity goals.
* Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.
* Set up and performed initial prep work for food items such as soups, sauces, and salads.
* Prepared for each shift by placing a clean cutting board and utensil bath at workstation.
* Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.
* Displayed a positive and friendly attitude towards customers and fellow team members.

## Banquet Prep Cook

### ABC Corporation - January 2013 – July 2015

*Responsibilities:*

* Assisted customers with food selection, inquiries, and order customization requests.
* Ensured that food comes out simultaneously, in high quality and in a timely fashion.
* Regularly interacted with guests to obtain feedback on product quality and service levels.
* Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
* Cooked the exact number of items ordered by each customer, working on several different orders simultaneously.
* Read food order slips or received verbal instructions as to food required by patron, and prepared and cooked food according to instructions.
* 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.

# Education

General Education - 2012 (HAYS HIGH SCHOOL - Hays, KS)General Education - (SALINA VO-TECH - Salina, KS)