

ROBERT SMITH

Prep/Line Cook

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Energetic, motivated Prep/Line Cook with a blend of passion and creativity for food and exceptional cooking skills. Works well as a leader or as a part of a dynamic team. To obtain full-time employment in a position where I can gain valuable work experience and contribute my own skills.

EXPERIENCE

Prep/Line Cook

ABC Corporation - JULY 2016 - JULY 2018

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
- Changed and sanitized all cutting boards, benches, and surfaces when beginning a new task to avoid cross-contamination.
- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures, and facility policies.

Junior Cook

ABC Corporation - APRIL 2014 - JULY 2016

- Prepped and baked brick oven pizzas for a very busy family owned restaurant.
- Improved existing processes for tracking regular customers and generating new business.
- Maintained a spotless kitchen, cookware, glassware, and dishes at all times.
- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.
- Monitored cash drawers in multiple checkout stations to ensure adequate cash supply.
- Built long-term customer relationships and advised customers on purchases and promotions.
- 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

- Associate Of Science in Culinary Arts - 2012 (Keiser University - Sarasota, FL)Career Qualification in Security, Marksmanship, Etc. - 1982(Security Police Academy - San Antonio, TX)

SKILLS

Safe Food Handling Procedures, Team Player, Beautiful Presentation Of Food, Follows Instructions, Strong Work Ethic, Assertive, Organized