

Robert Smith

Senior Cook

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SUMMARY

Personable and responsible Senior Cook with 10 +years in the food industry, production and customer service environments. Solid team player with an upbeat, positive attitude. Hardworking, highly motivated, resourceful and focused. Responsible, customer-service focused leader, motivated to maintain customer satisfaction and contribute to the company success.To obtain a mid-level position within a company where personal growth and advancement opportunities are both welcomed and encouraged.

SKILLS

Excellent Multi-tasker, Reliable, Hardworking, Sociable, Customer Service Focused, Courteous To All Customers And Able To Handle Stressful Situations

WORK EXPERIENCE

Senior Cook

ABC Corporation - January 2014 - Present

- Preparing high-quality food items according to standardized recipes and instructions to meet production, delivery and service schedules.
- Serving meals or preparing for delivery by using correct portioning, meeting outlined standards, ensuring that food is at the correct temperature and is attractive and tasty. Tastes all prepared food items.
- Setting up stations and collect all necessary supplies to prepare menu for service.
- Preparing a variety of foods; meat, seafood, poultry, vegetable, and cold food items.
- Using food preparation tools in accordance with manufactures instructions.
- Closing the kitchen correctly and follow the closing checklist for kitchen stations.
- Making sure all storage areas are tidy and all products are stored appropriately.

Cafeteria Worker/cook

ABC Corporation - March 2007 - July 2012

- Used established ticket collection procedures during service.
- Cleaned kitchen after preparation and serving, maintaining high standards of cleanliness.
- Stored or discarded excess food in accordance with safe food-handling procedures.
- Kept the refrigerators and storerooms clean and neat. Ensured food and supply items are stored per standards.
- Operated and maintained kitchen equipment as instructed.
- Assisted in production planning, record keeping and reporting as required.
- Assisted in the ordering and receiving of all food and supplies as required.

EDUCATION

Associates Of Applied Science in Business & Management - 2006 (Delgado Community College)Undecided - (University Of Central Arkansas)