

LEAD COOK (COOK III)

Summary

Charles Hundley has well over nine years of overall cooking and kitchen experience. Four years of lead cook experience. Three years as a certified trainer. He has gained various amounts of knowledge in the culinary industry and has taken his career to many different levels throughout his cooking career, though he only has minimal school training Charles has learned from various top of the line chefs including the top three chefs of The Norwegian Cruise Line's Pride Of America Executive Chef Frank D. Chef David Lillis, and Chef Alan) These great chefs have taught Charles various skills in the kitchen including learning of the mother sauces, knife skills, and even new kitchen terminology. Charles Has also worked with Iron Chef Michael Symon on a couple different occasions and has learned various techniques with smoking meats, using herbs and spices, as well as manage cooking time and work different items all at once. With an Associates degree in Business Management and a strong understanding of business concepts, Charles can combine the knowledge of business management and culinary to become a very outstanding chef, and has done so thus far in his career in the culinary field. Able to deliver quality dishes in a timely matter. Superior culinary art skills and techniques. Willingness to learn while retaining a positive attitude, and ability to understand guests want and needs. Charles has the drive, passion, and heart to be a great chef. Core Qualifications Knowledge of Mother Sauces, Produce orders, Knife Skills, Menu organization, Kitchen Management skills, Employee management, Scheduling management, very fast learner. Learned new skills and knowledge with each company I worked for, and learned how to better serve our guests wants and needs therefore I would base most of my menus off that.

Experience

Lead Cook (Cook III) 06/2012 to Current Company Name City , State

- Prep menu for the day service.
- Help all our cooks in my area with dinner setup.
- Delegate all our breaks throughout the shift.
- Assist our Sous Chefs and Executive Chef with running dinner service.
- Maintain cleanliness throughout each shift.
- Positive interactions with all guests throughout service Started out as a prep cook and moved to Cook Lead/Cook III within six months.

Cook Lead 11/2009 to 05/2012 Company Name City , State

- Prep our menu for each shift.
- Make sure we cook all the food for each station to operate in time for service.
- Manage our assigned station making sure we are stocked with the proper items throughout each shift Work with the Sous Chefs, and Executive Sous chefs, and cooks to run shifts smoothly.
- Abide by the USPH Standards Galley Steward (305) 436-400 (Ronald Strobe.

Assistant Cook 09/2008 to 11/2009 Company Name City , State

- Make sure our assigned kitchen has the proper cook-ware each shift Responsible for the cleanliness of our assigned station as well as kitchen we are working at Provide our cooks and chefs with clean and sanitized equipment throughout each shift Responsible for knowing what chemicals we are working with and all safety procedures that accompany them.
- Abide by the USPH Standards Promoted after my second contract with the cruise ship.

Lead Cook 04/2007 to 09/2008 Company Name City , State

- Put in product orders for the Restaurant.
- Set the kitchen schedules.
- Monitored our cooks while they prepped for the day.
- Hired new cooks.
- Conducted monthly restaurant inspections.
- Worked as the window man on busy nights (Call out order times, and completed plates with garnishes, as well as double checked recipes before servers took them to our guest) Maintained menu items and the recipes.

Lead Cook/Kitchen Trainer Kitchen Manager 07/2006 to 09/2008 Company Name City , State

- Cook and Prepare meals for our guest.
- Responsible to train all new kitchen cooks and dishwashers.
- Keep control of the night shifts in the kitchen.
- Train new kitchen employees at the 4 locations around Cleveland (Strongsville, Westlake, Downtown Cleveland, And Beachwood OH) Discuss and review our cook assistants with our sous chef and Kitchen manager and General Manager I started out as a prep cook in the back learning the menu for about two months then moved up to line cook for six months before I became a Lead Cook.

Education

Associate of Arts : Business Management 2007 Lakeland Community College City , State , USA

Business Management

High School Diploma : High school 2005 Charles F Brush High School City , State , USA

Like Attended Beachwood High school senior and senior year of high school as part of the Vocational program where I studied Culinary

I also attended Beechwood High School my junior and senior years of high school as part of the vocational program where I studied Culinary Arts.

Personal Information

Lakeland College Kirtland, OH, United States Although it is not a degree for the culinary field, I have been able to apply this degree to my career and it has helped me along in my career obtain various management positions within the culinary field, which I have excelled in in my nine plus years of this profession. My goal is to one day become an executive chef and I feel at this point I will reach it one day soon. Cooking has become a strong passion of mine to where cooking jobs do not feel like jobs anymore, its more like a fun way to live my life day to day able to wake up excited to go learn new cooking skills and make people excited about visiting our restaurant, well which ever one I am working in at the time. High School Diploma: Culinary Arts (Vocational School at Beechwood High School) 2005 Charles F Brush Lyndhurst, OH, United States While attending Brush High School (My high School) I also attended Beechwood High School from my Junior year (11th Grade) to my senior Year (12th Grade) to study culinary arts where we learned the basics of cooking. I was interested in how to become a cook and how to make various dishes so I would e able to cook meals for my family at home. During high school, although I was in the Culinary Arts program, at the time it did not keep my interest, so when I graduated I got into the Business management field, while attending college I began working as a dishwasher at Houlihans and was intrigued again by working in the kitchen, so much that I was able to be promoted to prep cook and from there I started my Culinary Career. Each year they have it here in Cleveland, and if I am Available, I work at our annual Air show as a cook vendor if there is an opportunity for me. I also like to volunteer to cook for the homeless at our Cleveland Food Bank, during the holidays which I have not been able to do recently, but I do love being able to put smiles on everyone during the holidays with exceptional and delightful meals.

Skills

- Kitchen Management
- Knife SKills
- Mother Sauce Knowledgeable
- Ability to Adapt to any situation
- Leadership skills
- Employee Development
- Fast Pace and efficient