

LINE CHEF

Summary

cook with 16 years of experience cooking in various environments. Prior work as prep cook, line chef, and sous chef. Motivated offering over years experience in the food industry. Focused on high standards for taste and quality, while maintaining profitable margins. Superior communication and leadership skills. I am very personable. I love working hands on with people and have worked in various field with customers and ensuring their satisfaction of their product.

Line Cook with 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.

Highlights

Strong attention to safe food handling procedures attention to detail Hospitality and service industry background ability to receive critique fast learner fast paced environment is ideal ability to delegate strong people person strong communication skills open minded .Focused and disciplined.High volume production capability

Focus on portion and cost control

- High volume production capability
- Well-tuned palette
- Focus on portion and cost control
- Inventory management familiarity

Experience

line chef

April 2013 to December 2013 Company Name i¼ City , State

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. Maintained updated knowledge of local competition and restaurant industry trends. Led shifts while personally preparing food items and executing requests based on required specifications. Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation. Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler. 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. Positively engaged with customers, offering menu information, providing suggestions and showing genuine appreciation for their business. Practiced safe food handling procedures at all times. Promptly reported any maintenance and repair issues to Executive Chef. Baked consistent quality items by accurately mixing, dividing, shaping and proofing. Verified freshness of products upon delivery. Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.

meat cutter

August 2014 to January 2015 Company Name i¼ City , State

Cut and prepare meat as needed for recipes in a high volume manner.

Ground fresh pork and beef. Cut steaks and roast. prepared seafood. preped everything that was meat or chicken or fish to be cooked accordingly by steamers.

Implemented and supported company initiatives and programs.Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.Followed proper food handling methods and maintained correct temperature of all food products.Established and maintained open, collaborative relationships with the kitchen team.Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.Enforced appropriate work-flow and quality controls for food quality and temperature.Prepared for each shift by placing a clean cutting board and utensil bath at workstation.Displayed a positive and friendly attitude towards customers and fellow team members.Validated weights and pricing with a scale printer machine.Diligently enforced proper sanitation practices to prevent the spoiling or contamination of foods.Prepared a variety of local and seasonal specialties which contributed to a [number] % boost in sales during the summer months.

Sales Associate

February 2005 to September 2005 Company Name i¼ City , State my responsibilities were included but not limited to helping the customer obtain the automobile that was best suited for their lifestyle needs, and financial obligation. I ensured customer satisfaction and comfortably during what can be a stressful time.

assistant manager

January 2003 to October 2003 Company Name i¼ City , State Expertly managed number staff and maintained appropriate staffing levels throughout shifts. Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines. Reduced food costs by number percent by using seasonal ingredients, setting standards for portion size and minimizing waste. 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. Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees. Maintained updated knowledge of local competition and restaurant industry trends. Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues. Ensured all staff understood expectations and parameters of kitchen goals and daily kitchen work.

3rd key manager

April 2002 to August 2002 Company Name i¼ City , State

As a third key manager my responsibilities included opening the store and closing the store, cash deposits, cashier, stocking products, ensuring our display was appealing to the customers eye and over all customer satisfaction.

front desk associate

March 2002 to December 2002 Company Name i¼ City , State As a front desk associate my duties and responsibilities were included but not limited to answering phones taking reservations. Ensuring the customers stay was satisfactory and comfortable and if it wasn't that it was rectified as soon as possible. I also checked around for other similar hotels and motels for their price rates and would try to adjust ours accordingly.

front desk associate

May 2001 to October 2001 Company Name i¼ City , State As a front desk associate my min responsibility but not only one was to ensure that the customers needs were met and had a comfortable and enjoyable stay if not then to ensure that they had what they needed for it to be so. I also took reservations and called to confirm as well.

grill cook

April 2001 to October 2001 Company Name i¼ City , State

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. 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. Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler. 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. cashier when not cooking

front desk associate/ housekeeping

January 2014 to August 2014 Company Name i¼ City , State

Maintained up-to-date knowledge of store policies regarding payments, returns and exchanges.Prevented store losses using awareness, attention to detail and integrity.Trained multiple new employees quarterly. Excelled in exceeding daily credit card application goals.Processed guest payments for room charges, food and beverage charges and phone charges.Greeted and registered guests and issued room keys.Implemented high-impact sales and marketing initiatives, resulting in increased occupancy and profitability.Balanced all rebates and other miscellaneous charges.Recommended top dining and entertainment options for guests in the Zanesville area.Delivered requested items to guests' rooms.Served as public relations representative for the hotel.Greeted all guests in a courteous and professional manner.Monitored the appearance and performance of the front desk staff.Fostered strong working relationships with all hotel departments.Hand dusted and wiped clean office furniture, fixtures and window sills.Removed finger marks and smudges from vertical surfaces, including doors, frames and glass partitions.Swept and damp-mopped private stairways and hallways.Cleaned the exterior surfaces of lighting fixtures, including glass and plastic enclosures.Dusted ceiling air conditioning diffusers and ventilation systems.Emptied and cleaned all waste receptacles.Cleaned and returned vacant rooms to occupant-ready status.Supplied guests with extra towels and toiletries when requested.Replenished guest supplies and amenities.Cleaned and dusted cobwebs on light fixtures, baseboards and window sills.Stocked room attendant carts with supplies.Removed trash and dirty linens from room attendant carts.Swept and vacuumed floors, hallways and stairwells.Delivered special request items such as cribs to guest rooms.Cleaned rooms to the satisfaction of all clients.

Education

Associate of Applied Science : business, Hospitality Management Liberty University Associate of Applied Science: business management Liberty University - on line Coursework in Hospitality Management is my main goal and I will start these classes winter quarter

Associate of Arts : criminal justice/paralegal Associate of Arts: criminal justice/paralegal Kaplan - online GED: Ged - state

Skills

Cooking, Kitchen, Sanitation, Contamination, Operations, Chef, Executive Chef, Maintenance, Mixing, Associate, Front Desk, Satisfaction, Coaching, Recruiting, Scheduling, Staffing, Training, Answering, Answering Phones, Sales, Sales Associate, Cashier, Fast Learner, Food Industry, Leadership Skills, Strong Communication Skills, Cash, Cash Deposits, Closing, Stocking, Paralegal