

EVENT LEAD / PREP COOK / ASSISTANT PASTRY CHEF

Summary

Talented cook with a diverse culinary background encompassing family style meals, restaurant management, and on site catering. Successful history of motivating kitchen personnel to maintain high performance standards and excellence.

Experience

Event Lead / Prep Cook / Assistant Pastry Chef Jan 2015 to Dec 2016

Company Name - City , State

As an Event Lead I was expected to deliver an eating experience that reflected the integrity and reputation of the company I was employed by. In doing so I was responsible for managing an event team of up to 40 people at times. This included but was not limited to delegating responsibilities, managing break and leave times, loading/delivering, and training new employees.

As a Prep Cook I prepared food, desserts, and drinks according to recipes and specifications from the executive chef. I also cooled, stored, and labeled according to industry and health code standards. At I was able to have creative input during menu planning.

As the Assistant Pastry Chef I was responsible for completing a daily prep list (ie. cakes, cookies, breads, pastries, and candies etc.) according to chef specifications and recipes while utilizing various baking methods and equipment. I was also in charge of training and assisting two other bakers in their daily prep. Also facilitating meeting regarding performance. After my Exec Pastry Chef left I was then responsible for scheduling, making prep lists, ordering from various vendors, attending weekly BEO meetings, menu planning and wedding cake deliveries.

Line Cook May 2014 to Dec 2015

Company Name - 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.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Achieved and exceeded performance, budget and team goals.
- 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.
- 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.
- Verified freshness of products upon delivery.
- Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.

Line Cook May 2014 to Oct 2014

Company Name - City , State

- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.
- 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.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- 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.
- Positively engaged with customers, offering menu information, providing suggestions and showing genuine appreciation for their business.
- Practiced safe food handling procedures at all times.
- Recommended menu items to the Executive Chef for new dish development, holidays, special events and promotions.
- Verified freshness of products upon delivery.
- Accurately and efficiently prepared healthy, delicious fish, meat and vegetable-based dishes.

Baker Dec 2013 to May 2014

Company Name - City , State

- Mixed dough, scaled breads and performed all baking duties.
- Baked consistent quality items by accurately mixing, dividing, shaping and proofing.
- Operated bread slicers, proofers, ovens, and packaging machines capable of producing bread in copious amounts in minimal time.
- These tasks required one to be able to be on their feet for 8 continuous hours and at temperatures often times exceeding 100 degrees.
- Properly wrapped, boxed, and weighed bakery department products.
- Achieved and exceeded performance, budget and team goals.

Sous Chef Jan 2010 to Nov 2013

Company Name - City , State

- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
- Ensured all staff understood expectations and parameters of kitchen goals and daily kitchen work.
- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
- Maintained updated knowledge of local competition and restaurant industry trends.
- Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Led shifts while personally preparing food items and executing requests based on required specifications.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Enhanced and maintained the central standardized recipe and ingredient repository, including nutritional and cost information.
- Recommended menu items to the Executive Chef for new dish development, holidays, special events and promotions.

Education

High School Diploma Thomas Edison Senior High School - City , State

San Joaquin Delta Community College - City , State

Skills

Attention to detail, budget, cooking, baking, customer satisfaction, delivery, special events, hiring, packaging, policies, pricing, producing, proofing, quality, recruiting, safety, scheduling, and supervising.