

## SOUS CHEF/LINE COOK

### Summary

Quality-focused and efficient Cook adept at preparing and plating food in high energy, fast-paced kitchens. I am seeking to use my culinary skills to prepare a special variety of dishes in a professional, rewarding environment.

### Highlights

- Focused and disciplined.
- Works well under pressure.
- High volume production capability.
- Ability to handle/resolve problems
- Reliable, punctual and committed to customer service
- I have basic knife skills.
- Knowledge of preparation of various food items.
- Plate presentation skills.
- Sandwich preparation experience.
- Well-tuned palette

### Accomplishments

- I played a key role in the successful physical inventory of 10 million dollars worth of product, with an accuracy difference of .001%.

### Experience

December 2015

to

August 2016

Company Name City , State Sous Chef/Line Cook

- Persistently strive for continual improvement and work cooperatively as a team member.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Set up and performed initial prep work for catered food items such as Hors d'oeuvre's, salads, and entree's.
- Have worked numerous positions on the line including such stations as Saute, Fryer, Salad, and Flattop.
- Correctly and safely operate all kitchen equipment in accordance with set guidelines.
- Successfully execute menu with highest quality and consistency standards during highest volume hours.
- Helped develop a variety of menu items catering to customers with food allergies and diet restrictions such as gluten-free and vegan items.
- Executed various kitchen stations and assisted with, meat, fish, saute or pantry
- Instructed cooks and other workers in the preparation, cooking, garnishing, and presentation of food.

May 2015

to

December 2015

Company Name City , State Food Expediter/Food Runner/Busser

- Established and maintained open, collaborative relationships with the kitchen team.
- Quickly and courteously resolved all guest problems and complaints.
- Always displayed a positive and friendly attitude towards customers and fellow team members.
- Controlled the flow of finished dishes to guests tables.
- Controlled the clearing and resetting of tables with the utmost efficiency.
- Set up numerous small and large catering functions.

January 2014

to

April 2015

Company Name City , State Picker/Shipping

- Selected products for specific routes according to pick sheets.
- Unloaded, picked, staged and loaded products for shipping.
- Received incoming shipments and reviewed contents against purchase order for accuracy.
- Followed proper selection procedures as established by the company.
- Transported goods from racks, shelves and vehicles.
- Worked at a rapid pace to meet tight deadlines.
- Conducted monthly, quarterly and yearly inventories of warehouse stock.

October 2013

to

December 2013

Company Name City , State Stocker

- Handled products and equipment in accordance with safety and sanitation guidelines.
- Greeted all customers.
- Arranged and stocked department displays.
- Gave every customer immediate and undivided attention.

- Offered product recommendations when appropriate.
- Monitored UPC codes.

April 2013

to

October 2013

Company Name City , State Seasonal Laborer

- Interacting with clients at job site.
- Replacement of pool liner.
- General maintenance of pool pump, filter, and pool plumbing line system.
- Opening and closing of clients pools.
- Keeping and managing inventory of parts, and tools necessary for every job.

June 2011

to

April 2013

Company Name City , State Kitchen Crew

- Cleaned work areas, tables, and kitchen equipment.
- Performed dishwasher duties.
- Washed, peeled, cut, and seeded fruits and vegetables.
- Cleaned up spilled food, broken dishes, and emptied trash.

October 2009

to

January 2011

Company Name City , State Mobile Phone Consultant

- Described merchandise and explain operation of merchandise to customers.
- Computed sales prices, total purchases and processed payments.
- Maintained knowledge of current promotions, policies regarding payment and exchanges, and security practices.
- Placed special orders and called other stores to find desired items.
- Operated a cash register to process cash, check and credit card transactions.
- Replenished floor stock and processed shipments to ensure product availability for customers.

March 2009

to

October 2009

Company Name City , State Food & Beverage Attendant

- Loaded dishwashers and hand-washed items such as pots, pans, knives.
- Kept drink stations clean and ready for service.
- Performed cleaning, and stocking duties in establishments.
- Stocked and rotated products, stocked supplies, and paper goods in a timely basis.
- Took orders from patrons for food or beverages.
- Used all food handling standards.
- Communicated with customers regarding orders, comments, and complaints.

Education

2009

East Pennsboro High School City , State Diploma

Certifications

I am CPR/AED certified through the Red Cross

Skills

CPR, Critical Thinking, Customer Service, Customer Service Skills, Cycle counting, inventory, Inventory Management, Leadership Skills, Leadership Skills, Microsoft Office, quality, Receiving, Sales, shipping, Supervisory Skills, tables

Additional Information

- Authorized to work in the US for any employer