

John Doe

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PERSONAL SUMMARY:

Creative and passionate student with seven years of work experience in fast-casual and restaurant kitchen service. Seeking a Lead Line Cook/ Station Chef position at the Marriott hotel to utilize my culinary arts educational background, exceptional teamwork skills, and comprehensive knowledge of culinary arts.

EDUCATION:

Jefferson Community and Technical College

Associate of Applied Science, *Major: Culinary Arts*

Louisville, KY
Currently Attending

SKILLS & ABILITIES:

- Knowledge in diverse cuisine, expertise in American and Haitian dishes.
- ServSafe certified with food safety practices and food preservation and storage techniques.
- Highly experienced in preparing appetizers/entree including soups, salads, and garnishes.
- Background in food ordering and inventory procedures aimed at cost reduction and budgeting.
- Adept in maintaining accuracy while working in high pressure environments.
- A multi-tasker able to prepare large volumes of food simultaneously, practicing safe knife skills.
- Expert in creating appetizing food presentations that demonstrate creativity and highly experienced in recipe development.

RELATED PROFESSIONAL EXPERIENCE:

Louisville Country Club

Assistant Lead Line Cook

Louisville, KY
01/2022 - Present

- Consistently prepare 100+ entrees on a seasonal menu to guests' satisfaction per shift.
- Assisting in preparing meal ingredients, which includes washing, peeling, cutting, and slicing fruits and vegetables as well as marinating meats.
- Plate and garnish menu items and ensure that all cooking stations are stocked consistently throughout preparation and service.
- Interact with 50+ customers daily through dining room floor presentations and private parties.
- Demonstrate proper ServSafe techniques and strict health code practices.

McAllister's Deli

Line Cook/Cashier

Louisville, KY
02/2016 - 01/2022

- Prepared a variety of foods, including beef, poultry, vegetable, and cold food items and arranged sauces and garnishes on customer plates.
- Notified Lead Cook in advance of likely shortages and assisted in ordering more products as needed.
- Assisted in taking accurate customer orders and delivering items efficiently and ensuring customer satisfaction; proven by our high customer satisfaction survey scores.
- Maintained a prepared and sanitary work area at all times.

ADDITIONAL WORK EXPERIENCE:

Kentucky Kingdom and Hurricane Bay

Lifeguard (seasonal)

Louisville, KY
04/2021 - 05/2023

- Surveyed and cared for 500+ guests per shift, ensured swimmers safety by enforcing policies and keen surveillance of swimming area.

COMMUNITY ENGAGEMENT & ACCOMPLISHMENTS:

- **Wayside Christian Mission**, *Volunteer Food Server* 02/2020 - 07/2022
- **St. Vincent de Paul**, *Volunteer Food Server* 01/2020 - 07/2021
- **Skills USA Meal Preparation Contest**, 2nd place 2022