

JOE SMITH

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(555) 555-1234

KITCHEN & RESTAURANT OPERATIONS

PREP COOK ~ LINE COOK ~ CHEF IN TRAINING

Professional with 10+ years of experience in Food & Beverage Operations for fast-paced and dine-in food operations.

CORE STRENGTHS

- Food Production & Prep
- Food Equipment Handling
- Team Leadership & Development
- Dine-In & Quick Service
- Food Production Standards
- Customer Service Excellence
- Food Safety & Sanitation
- Food Planning & Cost Controls
- Interpersonal Communications

SUMMARY OF QUALIFICATIONS

- ✓ Good working knowledge of the fundamentals of cooking and accepted standards of food safety and sanitation.
- ✓ Excellent understanding of various cooking methods, ingredients, equipment and procedures
- ✓ Knowledge of operating all kitchen equipment, i.e. stoves, ovens, broilers, slicers, fryers, steamers, kettles, etc.
- ✓ Basic mathematical skills necessary to understand recipes, measurements, ordering amounts and portion sizes
- ✓ Maintain a positive and professional approach with coworkers and customers.

PROFESSIONAL WORK HISTORY

Chef Table – West Palm Beach, FL **Line/Prep Chef, Dec. 2015 – Mar. 2016**

- Prepared all food items according to standard recipes and/or as specified on guest check; ensured food went out in high quality and in a timely fashion.
- Adhered to specifications for portion/food/waste control, spoilage, rotation and food requisition.
- Assisted with the cleaning, sanitation and organization of the kitchen, walk-in coolers, shelves and equipment
- Set-up and stocked food stations; completed assigned “prep/pull work” as needed and to prep/pull charts.
- Performed other kitchen and in-house (front and back) tasks as needed.

True Line Construction – Hollywood, FL **Construction Crew Leader, Jan. 2012 – Nov. 2014**

- Oversaw the duties of a team 5+ in new construction and remodeling projects for residential homes.
- Completed necessary paperwork including timesheets, work orders, change orders, and daily tickets.
- Maintained a clean and safe work environment, including work site and equipment.
- Briefed supervisors and made recommendations on job status, personnel issues, or client concerns.

BJ Restaurant – Hollywood, FL **Line Cook, Prep Cook, Apr. 2009 – Sept, 2011**

- Handled preparation of core restaurant menu items, daily specials and banquet meals.
- Operated and maintained all standard kitchen cooking equipment including, grill, fryer, flattop, and broiler.
- Completed kitchen tasks such as line setup, food preparation, cleanup and breakdown.
- Followed established inventory systems and policies/procedures and maintained a safe environment for employees, customers and vendors.

Burger King Corporation – Fort Lauderdale, FL **Team Leader, Dec. 2007 – Feb. 2009**

Burger King Corporation – Boca Raton, FL **Team Leader, Mar. 2003 – Oct. 2006**

- Supervised 4-8 entry-level staffs, create and coordinate shift schedules, hire and train new employees, and enforce company policies and procedures.
- Carried out team member responsibilities such as greeting customers, preparing foods, tracking inventory, cleaning work stations and dining areas, and maintaining efficiency of operations.

REFERENCES

Available Upon Request