

RESUME 691

OBJECTIVE

Highly motivated, knowledgeable, and results-driven professional to secure a position with your company as a *Production Associate, Sous Chef or Line Cook* utilizing my skills, formal training, expertise, certification, education, and experience

SUMMARY OF QUALIFICATIONS

- Over 18 years' experience in providing uncompromising highest standards of customer service in the restaurant industry, assisting both internal and external customers with their service requests, requirements, and selections, developing effective solutions customized to individual needs, and resolving issues to their complete satisfaction
- Trains new personnel upon supervisor requests, delegating work orders to ascertain comprehension of job duties and responsibilities, monitoring all work activities for quality, expediency, and safety, conducting performance evaluations, and consulting with upper management for employee status/progress reports
- Strong communications, written and oral, analytical, and problem-solving skills
- Empathetic, motivated and passionate about helping others, can adapt to meet needs of clients
- Recognizes and recruits other talented food service professionals
- Multi-tasks efficiently, learns new systems quickly, and completes projects on time or ahead of critical deadlines
- Dependable, highly organized, follows directions precisely, and adapts to nearly any work setting
- Works well with little to no supervision and/or collaboratively in a team environment

PROFESSIONAL EXPERIENCE

09/22 – Pres. *Cook*

Hard Rock Cafe, Niagara Falls, NY

- Prepare and cooked foods of all types, either on a regular basis or for special guests or functions.
- Collaborate with other personnel to plan and develop recipes or menus, taking into account such factors as seasonal availability of ingredients or the likely number of customers.
- Prepare a variety of foods, such as meats, vegetables, or desserts, according to customers' orders or supervisors' instructions, following approved procedures.
- Portion and wrapped the food, or placed it directly on plates for service to patrons.

2019 – 2021 *Sanitation Specialist*

Gobble's, Niagara Falls, NY

- Cooked meals according to menus, special dietary or nutritional restrictions, or numbers of portions to be served.
- Requisitioned food supplies, kitchen equipment, and appliances, based on estimates of future needs.
- Portioned, arranged, and garnished food, and served food to waiters or patrons.
- Inspected and cleaned food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.

2014 – 2019 *Prep Cook*

Applebee's, Niagara Falls, NY

- Prepared a variety of foods, such as meats, vegetables, or desserts, according to customers' orders or supervisors' instructions, following approved procedures.
- Washed, peeled, and cut various foods, such as fruits and vegetables, to prepare for cooking or serving.
- Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Performed serving, cleaning, or stocking duties in establishments to facilitate customer service.

2005 – 2012 *Assembler / Material Handler*

Lear's, Niagara Falls, NY

- Manually or mechanically loaded or unloaded materials from pallets, skids, platforms, cars, lifting devices, or other transport vehicles.
- Monitored production operations or equipment to ensure conformance to specifications, making necessary process or assembly adjustments.

EDUCATION, TRAINING & ACHIEVEMENTS

Landscaping Certificate – Home Economics

Potomac Jobcorps, Village Lane, Washington DC