

RESUME 696

OBJECTIVE

Highly motivated, knowledgeable, and results-driven professional to secure a position with your company as a *Supervisor, 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
- Proper preparation of vegetarian, American, Asian, Mediterranean, desserts and other specialty dishes using various cooking methods.
- 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
- Experienced retaining quality employees through sound Team Building concepts, excellent communications, and respected leadership skills, guiding and directing individuals to maximize productivity and personal potential
- Flexibility to work with other departments and in various roles, frequently taking on a larger workload
- 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

05/19 – Pres. *Promoted to Sous Chef*

06/08 – 05/19 *Culinary Cook*

Seneca Niagara Casino & Hotel, Niagara Falls, NY

- Awarded employee of the month, August 2014
- Supervise or coordinate activities of cooks or workers engaged in food preparation.
- Instruct cooks or other workers in the preparation, cooking, garnishing, or presentation of food.
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions.
- Cater various off-site functions for groups of over 200 people.
- Apportion and serve food to facility residents, employees, or patrons.
- 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.

02/06 – 11/07 *Cook / Caterer*

Carolyn's House, 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, garnished food, and served food to waiters or patrons.
- Inspected supplies, equipment, or work areas to ensure conformance to established standards.
- Ensured freshness of food and ingredients by checking for quality, keeping track of items, and rotating stock.
- Inspected and cleaned food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.

EDUCATION, TRAINING & ACHIEVEMENTS

Culinary Arts Certificate

Niagara Falls YMCA, Niagara Falls, NY

High School Diploma

Pihimbuwa High School, Sri Lanka