

RESUME ID# 103

Objective:

Highly motivated, dedicated, and results-driven professional to secure a position with your company utilizing my extensive skills, training, and experience as a **Cook, Line Cook, Line Server, Prep Cook, and/or other position as applicable**

Summary of Qualifications:

- Over 20 years' experience working in various positions in the food service industry including as a cook, line cook, line server, and prep cook, preparing and cooking breakfasts and lunches in a variety of cuisines including American, Italian and some others, in fine, casual, cafeteria, and banquet/buffet-style settings (up to 500 people), meeting and/or exceeding all patron expectations
- Trains new personnel upon supervisor request, delegating work orders for comprehension of job duties, monitoring all work activities for quality, expediency, and safety, conducting performance evaluations, and consulting with upper management for employee status/progress reports
- Provides excellent customer service, assisting customers with their product/service selections, offering intelligent options/solutions customized to individual needs, and resolving customer issues to their complete satisfaction
- Experienced as a line server in a cafeteria-style food setting, taking customer orders, measuring out food on plates, following up promptly with special requests, and more
- Experienced setting up and tearing down steam and cold tables, adhering to strict temperature controlled environments in the proper preparation, cooking, stationing, and serving of a wide variety of foods
- Performs and proficient with inventory management in various work environments including reporting surpluses and deficiencies to upper management, receiving shipments of supplies from vendors, verifying items received against invoices, negotiating with vendors for credits or replacements of damaged or substandard products, rotating stock by date and time, if needed, etc.
- Experienced performing a wide range of janitorial and other cleaning services, predominantly in kitchen environments, operating floor auto-scrubbers and buffers, restoring/maintaining floors to near original conditions, knowledgeable using various cleaning solvents and solutions with their safe applications, and degreasing and sanitizing equipment, surfaces, hoods, and more, in continual preparation for unannounced or scheduled inspections by Health Departments
- Complies with all State and County health code regulations, and follows all OSHA safety standards
- Some experience in several logistics and warehouse settings, performing a range of duties, ensuring the timely shipment of products and supplies to military bases throughout the world, consistently meeting and/or exceeding all daily quotas and objectives
- Familiar with using computers, Windows, Internet research, and email
- Honest, reliable, and productive, able to work under pressure, detail-oriented conscientious worker adapting often to fast-paced work environments
- Multi-tasks effectively, learns new systems quickly, and completes all projects on-time or ahead of schedule
- Works well independently or collaboratively in a team environment

Professional Experience:

03/17 – 10/17 **Line Cook** (Seasonal)

03/16 – 10/16 NFNY Hotel Management / Sheraton Hotel, Niagara Falls, NY

- Prepared and cooked breakfasts to customers' specifications for the hotel's guests and visitors in the restaurant as well as preparing food for room service delivery
- Performed regular inventory control, notifying appropriate personnel to facilitate re-ordering of stock
- Recognized and commended for consistently preparing food for highest quality and consistently completed all meals for serving staff on time, meeting and/or exceeding all patron expectations
- Received shipments of food, beverages, and dry stock, storing items in coolers, freezers, and other storage, rotating perishable stock by date and time
- Trained new kitchen staff per supervisor requests, providing orientation and training for all aspects of the position's duties and responsibilities
- Kept all work areas neat, clean, and sanitized

- 05/15 – 11/15 **Cook / Line Cook**
TGI Friday, Niagara Falls, NY
- Prepared and cooked lunches and dinners to customers' requests
 - Prepared and cooked steaks, chicken, burgers, pasta, and more
 - Performed inventory control, calculating daily usage of stock, reflecting minimum amounts of various food and dry stock, notifying kitchen management for re-ordering sufficient food to replace items used
 - Kept all kitchen areas neat, clean, and sanitized
- 05/13 – 07/14 **Cook / Line Cook**
Holiday Inn, Niagara Falls, NY
- Prepared and cooked breakfasts to customers' specifications for the hotel's guests and visitors in the restaurant as well as preparing food for room service delivery
 - Performed regular inventory control, notifying appropriate personnel to facilitate re-ordering of stock
 - Recognized and commended for consistently preparing food for highest quality and consistently completed all meals for serving staff on time, meeting and/or exceeding all patron expectations
 - Received shipments of food, beverages, and dry stock, storing items in coolers, freezers, and other storage, rotating perishable stock by date and time
 - Trained new kitchen staff per supervisor requests, providing orientation and training for all aspects of the position's duties and responsibilities
 - Kept all work areas neat, clean, and sanitized
- 08/11 – 11/11 **Cook / Line Cook**
Route Buffets / Millie's, Niagara Falls, NY
- Prepared and continuously cooked to replenish food items in the buffet
 - Cooked breakfasts, lunches, and dinners for hundreds of patrons
- 07/10 – 02/11 **Cook / Line Cook**
A-1 Contract Staffing II, LLC, Niagara Falls, NY
- Prepared and continuously cooked to replenish food items in the buffet
 - Cooked breakfasts, lunches, and dinners for hundreds of patrons
- 06/09 – 01/10 **Seafood Processing Specialist**
Unisea, Dutch Harbor, AL
- Received prepared and cleaned seafood (fish and/or crab) in cardboard containers from other production staff, repositioning containers into freezers
 - Moves boxes out of freezers according to schedule and set containers onto conveyors for subsequent final packaging by production staff, and staging in other freezers in preparation for shipping
 - Cleaned and sanitized freezers with alcohol-based solutions in compliance with state and local regulations

Education, Training, and Achievements:

Culinary Arts Training Certificate, 1988

Job Corps, Cassadaga, NY

Diploma, 1987

Niagara Falls High School, Niagara Falls, NY