# RESUME ID #122

#### **OBJECTIVE**

Highly motivated, well-organized, and results-driven professional to secure a position with your company or organization as a *Kitchen Manager*, *Cook*, *Line Cook*, *or other position as applicable*, utilizing my skills, training, and experience

# **SUMMARY OF QUALIFICATIONS**

- Some experience managing a restaurant in a fast food setting, supervising up to 3 employees, and proficient with some aspects of professional development including training, scheduling, delegating work orders, monitoring work activities for quality, expediency, safety, and proper employee/customer interactions, conducting performance evaluations, and consulting with upper management for employee status/progress reports
- Over 6 years' combined experience preparing and cooking breakfasts, lunches, and dinners and proficient with a variety of cuisines including Italian, BBQ, American, Jamaican, Soul Food, and more, versatile and efficient in casual and buffet-style settings (up to 200 people)
- Over 12 years' experience in sales and providing uncompromising highest standards in customer service
  in retail, convenience store, and restaurant industries, assisting customers with their product/service requirements
  and selections, offering intelligent solutions customized individual needs, and resolving issues to their complete
  satisfaction
- Experienced using all kitchen equipment, tools, and various food processors
- Experienced operating convection ovens, standard ovens, warmers, salamanders, broilers, pizza ovens, and grill tops (flat and flame), deep fryers, etc.
- Uses warmers and sets up and breaks down steam tables for buffet-style dining, on-site
- Multi-tasks efficiently, works well in a fast-paced setting, detail-oriented, and completes projects/assignments on time or ahead of critical deadlines
- Strong communications, math, analytical, detail oriented, and problem-solving skills
- Dedicated, follows directions, calculates ingredient mixtures for several or for up to 200 people, and learns new techniques quickly
- Experienced designing and developing new entrees and modifying menus to meet specific or seasonal needs
- Experienced using computers, Windows, MS Office, Internet research, and email
- Works well independently, with little to no supervision, or collaboratively in a team environment

#### PROFESSIONAL EXPERIENCE

08/17 – Present

#### Cook / Kitchen Assistant

Harris' Catering, Niagara Falls, NY

- Assists the restaurant/catering business as needed for preparation and cooking of food or cleaning the kitchen facility in compliance with Health Department regulations
- Performs various janitorial duties such as cleaning off tables, sweeping and mopping floors, cleaning restrooms and replacing soaps and paper goods
- Receives shipments of food and dry stock, verifying accuracy of items received versus
  invoices submitted, negotiating with delivery people for credits or replacements for
  substandard or damaged items, and storing perishables in either coolers or freezers, managing
  such items by rotation per date and time stamps

07/15 - 08/17

#### 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

#### 05/015 - 07/15

## Store Associate

Ray Mart Gas Station, Niagara Falls, NY

- Greeted customers in a fast-paced convenience store setting and assisted them with cashing out their gasoline and store purchases using credit card readers and cash registers
- Performed various janitorial and cleaning duties to maintain the store in a highly presentable condition
- Kept store shelves neat and organized and restocked merchandise/food/beverages as needed
- Performed inventory control, reporting surpluses and deficiencies of items to upper management, accordingly

## **EDUCATION and TRAINING**

General Studies (course studies), 2000 - 2004 Erie Community College, Buffalo, NY

*Diploma, 1991*Kensington High School, Buffalo, NY