



# CHARLOTTE HARRIS

Substitute Cafeteria Worker - Cook

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## PROFESSIONAL SUMMARY

Accomplished Cafeteria Cook with 7 years of extensive experience in preparing nutritious meals and ensuring food safety compliance. Expert in managing kitchen operations and fostering teamwork to deliver high-quality dining experiences. Passionate about enhancing culinary offerings and maintaining a clean, welcoming environment for all patrons.

## WORK EXPERIENCE

### Substitute Cafeteria Worker - Cook

📅 Apr / 2020-Ongoing

Blue Sky Innovations

📍 Chicago, IL

1. Prepared and executed lunch menus for students and faculty, adhering to strict food safety guidelines.
2. Maintained a clean and organized kitchen environment, contributing to efficient cafeteria operations.
3. Developed healthy meal options for large groups, focusing on nutritional value and taste.
4. Managed inventory and ensured that all ingredients were fresh and available for meal preparation.
5. Consistently monitored and maintained sanitation standards in food preparation areas.
6. Cooked and served a variety of menu items, including entrees and sides, ensuring quality and presentation.
7. Quickly adapted to new cooking techniques and responsibilities during a 7-month training period.

### Cafeteria Cook

📅 Apr / 2018-Apr / 2020

Summit Peak Industries

📍 Denver, CO

1. Prepared and served a diverse range of breakfast and lunch meals, including omelets, stir-fry, and salads.
2. Operated kitchen equipment safely and effectively, ensuring high standards of food quality.
3. Executed daily food preparation tasks while adhering to strict hygiene and sanitation protocols.
4. Facilitated smooth service operations, including cash handling and customer interactions.

## EDUCATION

### Associate of Applied Science in Culinary Arts

📅 Apr / 2016 - Apr / 2018

Culinary Institute of America

📍 Chicago, IL

Studied culinary techniques, food safety, and nutrition.

## SKILLS

Time Management



Team Collaboration



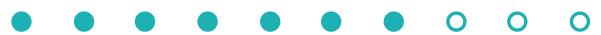
Knife Skills



Inventory Management



Portion Control



## INTERESTS

🎨 Art

🤝 Volunteering

🌲 Hiking

🧘 Yoga

## STRENGTHS

🔍 Criticality

☰ Detail-oriented

🤝 Diplomacy

😊 Enthusiasm

## LANGUAGES



English



Arabic



German

## ACHIEVEMENTS

★ Reduced food waste by 20% through efficient inventory management.

★ Implemented new menu items that increased student satisfaction ratings by 15%.