

ROBERT SMITH

Cafeteria Cook

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Cafeteria Cook is responsible for preparing ingredients at an establishment that serves food, processing customer orders, producing meals and cleaning their workspace throughout the day to follow health and safety guidelines.

EXPERIENCE

Cafeteria Cook

ABC Corporation - OCTOBER 2005 - MAY 2006

- Cleaned, cutter, prepared, and cooked meat, fish, or poultry to a safe temperature.
- Prepared and cooked various items according to menus, special dietary or nutritional requirements, or numbers of portions to be served.
- Baked breads, rolls, and pastries.
- Apportioned and served food to patients, patrons, customers, guests, employees, and students.
- Washed cooking equipment such as pots, pans, dishes, utensils, and other pieces.
- Developed, compiled, and maintained food records regarding use and expenditures.
- Inventories supplies and equipment.

Cafeteria Cook

Delta Corporation - 2000 - 2005

- Present Serve food, beverages, or desserts to students Cook food or prepare food items, such as sandwiches, salads, and ice .
- Perform cleaning duties such as sweeping, mopping, and washing dishes, to keep equipment and facilities sanitary.
- Cooked food and served lunch to kids PreK-5th grade.
- Preparing meals for 500 students daily and acting as cashier for students when necessary.
- Cook meals in a school cafeteria, serve meals, keep area clean and maintained, document temperatures, run register,.
- Prepare and serve students and staff attractive and nutritious meals in a friendly, clean, and efficient atmosphere, taking food temperature assuring .
- Updates job knowledge by participating in educational opportunities; reading professional publications.

EDUCATION

- Certificate In Truck Driving - 2016(Miller-Motte College - Fayetteville, NC)

SKILLS

Security, Data Entry, Word, Excel, Powerpoint, Cooking, Customer Service.