

# ROBERT SMITH

## Chef Assistant

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Highly talented, self motivated, enthusiastic food service professional with more than twelve years experience in food service.

## EXPERIENCE

### Chef Assistant

#### University Of Michigan - APRIL 2010 - 2019

- Cleaned and prepared various foods for cooking or serving.
- Developed variety of menu items catering to customers with food allergies and diet restrictions such as gluten-free and vegan items.
- Frequently switched between positions as Cold Food prep, Soup Station Chef and Relief Chef mid shift to support changing needs of large industrial kitchen.
- Instructed cooks and other workers in the preparation, cooking, garnishing, and presentation of food.
- Placed food servings on plates and trays according to orders or instructions.
- Prepared a variety of foods according to customers orders or supervisors instructions.
- Prepared dishes following recipe or verbal instructions.

### Chef Assistant

#### ABC Corporation - 2005 - 2010

- Prep food ,cook serve sanitize area, while most Of all preventing the risk and hazards the through out the flow of food.
- I had the pleasure of working as a team player and learning the value of personal utensils, keeping my tool set organized and having a great attitude towards work leaves a great impact on accomplishments during my work time at the job.
- Skills Used I am told that I have demonstrated extremely professional and has a great skill set; real organized along with purchasing and receiving skills.
- For example 1)shell stock Identification of tags.
- 2)Vacuum package food.3)Ultra high temperature (UHT) pasteurization.
- Not to forget to mention responsibilities for the safety of food entering your establishment.
- Inspecting product when they are delivered..

## EDUCATION

- - (University Of Michigan - Ann Arbor, MI)

## SKILLS

Cooking for individual desires and for large groups and sanitation.