

# ROBERT SMITH

## Lead Cook

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### SUMMARY

Lead Cook with 3 years of experience in high volume, fast paced cooking. Strong ability to work in flexible shifts. Motivated, personable and a willingness to learn any new tasks and challenges. To obtain a position where my skills and experience can be put to use, and gain new experience that can help me become a better worker further along in my future.

### CORE COMPETENCIES

Cooking, Server, Receptionist, Microsoft Office, Attention To Detail, Organization

### PROFESSIONAL EXPERIENCE

#### Lead Cook

**ABC Corporation - August 2014 – December 2016**

##### Key Deliverables:

- Inspected food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
- Seasoned and cooked food according to recipes or personal judgment and experience.
- Portioned, arranged, and garnished food, and served food to waiters or patrons.
- Prepare, season, and cook dishes such as soups, meats, vegetables in the restaurant.
- Appropriately suggested additional items to the guest to increase restaurant sales, regularly checked on guests to ensure satisfaction with each food course and beverages.
- Assisted guests with making menu choices in an informative and helpful fashion.
- Ensured the accuracy and consistency of food quality inventory and multitasking.

#### Associate Cook

**ABC Corporation - August 2012 – August 2013**

##### Key Deliverables:

- Planned the cooking process to produce complete meals on time and at the proper temperature.
- Closely followed standard procedures for safe food preparation, assembly, and presentation to ensure customer satisfaction.
- Prepared for each shift by placing a clean cutting board and utensil bath at workstation.
- Cooked and packaged batches of food, such as fried chicken, which are prepared to order or kept warm until sold.
- Scheduled activities and equipment use with managers, using information about daily menus to help coordinate cooking times.

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- Maintained smooth and timely operations of preparation and delivery of meals and kitchen sanitation.
- This is Dummy Description data, Replace with job description relevant to your current role. In case if you dont need it you can delete it.

### EDUCATION

Bachelor Of Science in Geological Sciences - 2011 (The University Of Alabama - Tuscaloosa, AL) Certification in Title - (Wilson Community College) Certification in Physical Ed - 2010 (Lane College - Jackson, MS)

