

# MASON WILSON

## Cook Manager

✉ support@qwikresume.com ☎ (123) 456 7899 📍 Los Angeles  
🌐 www.qwikresume.com



### PROFESSIONAL SUMMARY

Dedicated Cook Manager with 2 years of experience in overseeing kitchen operations, ensuring compliance with health regulations, and training staff in food safety practices. Skilled in inventory management and maintaining high standards in food preparation. Committed to delivering exceptional dining experiences through efficient teamwork and quality control.

### WORK EXPERIENCE

Cook Manager

Maple Leaf Consulting

📅 Apr / 2024-Ongoing📍 Toronto, ON

- 1. Managed daily kitchen operations, ensuring all health and safety standards were met.
- 2. Supervised food preparation and presentation to maintain high culinary standards.
- 3. Developed and implemented training programs for kitchen staff on food safety and operational procedures.
- 4. Monitored inventory levels and ordered supplies to ensure seamless kitchen operations.
- 5. Collaborated with management to create seasonal menus that align with customer preferences.
- 6. Addressed customer inquiries and complaints, enhancing overall dining experience.
- 7. Maintained cleanliness and organization of kitchen and dining areas.

Cook Manager

Silver Lake Enterprises

📅 Apr / 2023-Apr / 2024📍 Seattle, WA

- 1. Directed kitchen team in food preparation and cooking techniques.
- 2. Managed inventory and ensured proper storage of food items.
- 3. Supervised daily operations to enhance efficiency and service quality.
- 4. Conducted regular staff meetings to improve communication and workflow.
- 5. Implemented quality control measures to maintain food standards.
- 6. Ensured compliance with health and safety regulations during all operations.

### EDUCATION

Associate Degree in Culinary Arts

Culinary Institute of America

📅 Apr / 2022-Apr / 2023📍 Denver, CO

Comprehensive training in culinary techniques, menu planning, and kitchen management.

### SKILLS



### ACHIEVEMENTS

- 🌟 Implemented a new inventory tracking system, reducing food waste by 20%.
- 🌟 Trained and developed a team of 5 kitchen staff, enhancing service efficiency and food quality.
- 🌟 Achieved a 95% customer satisfaction rating through consistent food quality and service.