

ROBERT SMITH

Culinary Intern

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A results-driven worker eager to begin an entry level position where versatile administrative skills can contribute to the successful operations of the company. Solid computer skills, a methodical approach to task completion and the ability to meet strict deadlines ensure the provision of an effective support service in a busy office environment.

EXPERIENCE

Culinary Intern

ABC Corporation - MARCH 1999 - MAY 1999

- Established fine dining, Italian restaurant.
- Did my first coop through them and worked all positions available in the kitchen to include Saute 1 and 2, Pizza and Bread station, Salad and Dessert station, and prep.
- Did some paperwork such as standardizing recipes and so forth.
- Checked average was approximately 30 dollars per person.
- Gained valuable time oriented experience as well as to order techniques.
- In charged of daily specials for all stations as well as storeroom stocking, purchasing, and receiving.
- Followed the opening/closing kitchen checklist for kitchen stations.

Culinary Intern

Delta Corporation - 1995 - 1999

- Prepared, designed, and plated food for banquets, concerts, and other various settings Followed instructions on specific needs and prepared food in a .
- Rotated in 6 different kitchens utilizing all cooking techniques Station cook for lunch cooking pasta to order Pizza maker for the upscale restaurant .
- Jean Matheson, Dining Hall Manager Helped to prep, cook, and serve meals to over 525+ students and staff daily for breakfast, lunch, and dinner using .
- Purchase food & beverages for Lake Front Restaurant Assist in various areas within kitchen including grill, prep, saute, fry & manger stations.
- Communicate effectively with guests, staff, and kitchen personnel in both English & Spanish.
- Maintained skills learned in culinary school to minimize food cost Cooked in several five star kitchens in a fast paced and high-volume environment .
- Worked with a team of 10 employees to plan, prepare and serve meals to students and staff in a summer educational setting.



EDUCATION

- MS



SKILLS

Inventory, Ordering, Labor/Expense Controls, Scheduling,.