



EMMA JOHNSON

Culinary Internship

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PROFESSIONAL SUMMARY

Creative culinary intern with experience in diverse cuisines and a passion for sustainable cooking. Assisted in sourcing local ingredients and implementing eco-friendly practices, positively impacting the restaurant's sustainability goals.

WORK EXPERIENCE

Culinary Internship
Quantum Solutions LLC
May / 2024-Ongoing
Phoenix, AZ

- Learned knife skills, basic recipes, grilling, roasting, sauteing, sanitation, and safety.
- Experienced in providing child care to multiple families on weekends, holidays, and school vacations.
- Provided care for children of all ages.
- Learned various food preparation techniques, food safety standards and practices, use of professional kitchen equipment (including knives, dishwashers, ovens, broilers, etc.) I also learned how to properly serve and wait on tables.
- Prepared tables and delivered dishes when instructed.
- Cleaned and properly store fruits and vegetables.
- Assisted with saute, grill, and sauces.

Culinary Internship
Silver Lake Enterprises
May / 2023-May / 2024
Seattle, WA

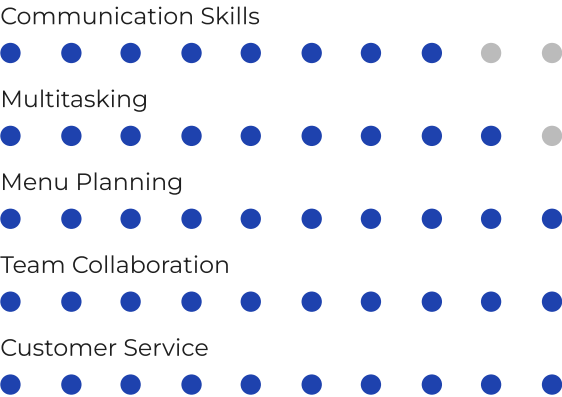
- Prep, serve, and properly store food Weigh, measure, and mix ingredients Clean and sanitize the student cafeteria and kitchen area AVAILABLE FOR ALL .
- Line cook Successfully completed college required internship, gaining industry knowledge and skills from a restaurant known for its fine dining, .
- Serving at new student luncheons Clean cut and cook various foods Learning about a la carte, buffet and other serving techniques.
- High Volume meal preparation and production Assisted Executive Chef and Culinary Management team in day to day operations while learning new skills.
- Prepared a variety of meals Prepared misc.
- Learned and applied various cooking techniques, improving efficiency and skill level in a fast-paced kitchen environment.
- Supported catering events, managing food setup and service for corporate clients, resulting in repeat business.

EDUCATION

Associate Degree in Culinary Arts
Culinary Institute of America
May / 2022-May / 2023
Toronto, ON

Comprehensive culinary program covering cooking techniques, food safety, and menu design.

SKILLS



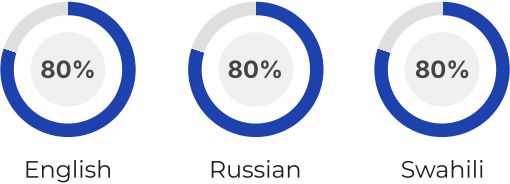
INTERESTS

- Podcasts
Language Learning
Dancing
Cycling

STRENGTHS

- Intuition
Leadership
Listening
Mentorship

LANGUAGES



ACHIEVEMENTS

- Contributed to a 20% increase in customer satisfaction through menu enhancements.
- Implemented new sanitation protocols that improved kitchen hygiene ratings.
- Assisted in the launch of a seasonal menu that increased sales by 15%.