

Objective

Seeking for the Food Service Director. Wash dishes, flatware, and cookware in accordance with health related regulations. Assist with maintenance and cleanliness of the kitchen. Assist with preparation of food as needed.

Skills

Prepare meals, Set meal trays Sanitation management, Cooking.

Work Experience

Dietary Aide Cook

ABC Corporation - March 2011 – December 2013

- Served resident meals in accordance with the guidelines established by the Food Service Director and per normal serving procedures.
- Maintain adequate supplies, place settings, and condiments as necessary for each resident's dining area.
- Removed used items and/or plates from the resident dining area when appropriate.
- Maintained adequate refills for drinks as well as serving any special requests when asked.
- Assisted with preparation of salads and side dishes as needed.
- Assisted in preparing plates to be served at mealtime.
- Helped contribute to a high quality food service operation by paying attention to presentation, taste, and courtesy during meal service.

Dietary Aide Cook

Delta Corporation - 2007 – 2011

- Prepared food for hospital patients, employees, and visitors.
- Prepares portions and serves appropriate amounts of food items and desserts for meal service.
- Planned cooking schedule to assure that each item is done at the necessary time.
- Conferred with the Director of Food Services regarding therapeutic diets, use of leftovers, and quantities to prepare.
- Prepares and delivers nourishment to the residents at appropriate times according to procedure in a safe and sanitary manner.
- Prepares portions and serves appropriate amounts of food items and desserts for meal service.
- Stores all food items and supplies according to the procedure including the storage of chemicals.

Education

Diploma