



HARPER LEWIS

Food Preparation Specialist

✉ support@qwikresume.com

☎ (123) 456 7899

📍 Los Angeles

🌐 www.qwikresume.com

PROFESSIONAL SUMMARY

Experienced Food Preparation Specialist with 2 years in fast-paced culinary settings. Proficient in preparing high-quality meals while strictly following safety and sanitation protocols. Passionate about contributing to team success and enhancing guest satisfaction through exceptional food service.

WORK EXPERIENCE

Food Preparation Specialist

Pineapple Enterprises

📅 May / 2024-Ongoing

📍 Santa Monica, CA

1. Executed food preparation tasks including chopping, cooking, and plating meals to ensure quality standards.
2. Maintained strict adherence to food safety and sanitation regulations during meal preparation and serving.
3. Prepared dining area for service, ensuring cleanliness and proper setup for customer satisfaction.
4. Monitored inventory levels and assisted in restocking supplies as needed.
5. Collaborated with kitchen staff to enhance overall kitchen efficiency and productivity.
6. Provided training and guidance to new team members on food preparation techniques and safety practices.
7. Participated in menu planning and development to introduce new dishes and improve offerings.

Food Preparation specialist

Lakeside Apparel Co

📅 May / 2023-May / 2024

📍 Chicago, IL

1. Stocked and organized meat, vegetable, and cheese sections to ensure freshness and quality.
2. Prepared and packaged specialty orders while adhering to sanitation standards.
3. Delivered exceptional customer service by assisting with product selections and addressing inquiries.
4. Ensured compliance with food safety guidelines during all food preparation processes.
5. Supported catering operations for events, preparing meals for over 150 guests.
6. Enhanced food presentation to attract customers and improve dining experience.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

📅 May / 2022 - May / 2023

📍 Toronto, ON

Gained hands-on experience in food preparation, kitchen management, and food safety.

SKILLS

Food Safety Management



Food Presentation Techniques



Culinary Skills



Multitasking In A Kitchen



Culinary Techniques



Food Preservation



INTERESTS

🤿 Scuba Diving

🎮 E-sports

📖 Reading Fiction

🧩 Puzzle Solving

STRENGTHS

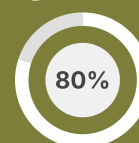
📋 Stewardship

👥 Teamwork

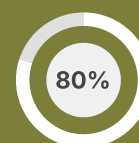
🔑 Tenacity

👁 Vision

LANGUAGES



English



French



Dutch

ACHIEVEMENTS

★ Successfully reduced food waste by 20% through efficient preparation methods.

★ Consistently received positive feedback from customers regarding food quality and service.