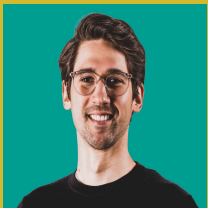


ETHAN MARTINEZ

Food Service Cook

support@qwikresume.com (123) 456 7899 Los Angeles
www.qwikresume.com



PROFESSIONAL SUMMARY

Accomplished Food Service Cook with 5 years of experience in high-volume kitchens, dedicated to delivering exceptional culinary experiences. Skilled in meal preparation, menu development, and ensuring food safety compliance. Passionate about optimizing kitchen operations and enhancing guest satisfaction through quality service and teamwork. Ready to bring creativity and efficiency to a dynamic culinary team.

WORK EXPERIENCE

Food Service Cook Apr / 2021-Ongoing
WidgetWorks Inc. Denver, CO

- 1. Participated in preparing and serving meals using standardized recipes to ensure quality and consistency.
- 2. Executed various kitchen duties, including food prep, cooking, and plating.
- 3. Utilized the Nutri Kids point-of-sale system to track meal sales accurately.
- 4. Acted as a shift leader in the absence of the manager, overseeing daily operations.
- 5. Made strategic decisions for a team of 4, ensuring smooth kitchen operations and closing day-end paperwork.
- 6. Cooked and baked a variety of dishes, focusing on quality and presentation.
- 7. Promoted and sold snack bar items to middle school students, enhancing customer engagement.

Food Service Cook Apr / 2020-Apr / 2021
Crescent Moon Design Portland, OR

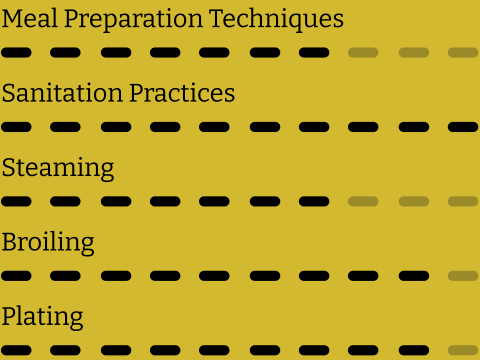
- 1. Prepared and served meals for 500-900 individuals during lunch and dinner, ensuring timely service.
- 2. Created weekly menus for patients in collaboration with nutritionists, focusing on dietary needs.
- 3. Developed meals for individuals with special dietary requirements, ensuring nutritional compliance.
- 4. Supervised kitchen staff to maintain cleanliness and adherence to safety protocols.
- 5. Applied effective organization and time-management skills to execute food preparation efficiently.

EDUCATION

Culinary Arts Diploma Apr / 2019-Apr / 2020
Culinary Institute of America Seattle, WA

Completed comprehensive training in culinary techniques and kitchen management.

SKILLS



INTERESTS

- Home Brewing Wildlife Conservation
- Running Public Speaking

STRENGTHS



LANGUAGES



ACHIEVEMENTS

- Improved kitchen efficiency by 20% through process optimization.
- Developed a weekly menu that increased guest satisfaction ratings by 15%.