



LIAM ANDERSON

Kitchen Assistant

✉ support@qwikresume.com ☎ (123) 456 7899 📍 Los Angeles 🌐 www.qwikresume.com

PROFESSIONAL SUMMARY

Detail-oriented Kitchen Assistant skilled in food preparation and inventory management. Successfully reduced food waste by 15% through efficient stock rotation and organization, enhancing kitchen productivity and cost-effectiveness.

WORK EXPERIENCE

Kitchen Assistant

Maple Leaf Consulting

📅 May / 2022-Ongoing

📍 Toronto, ON

1. Cleaned, cut, and cooked meat, fish, and poultry for a large residential facility.
2. Cooked foodstuffs according to menus, special dietary or nutritional restrictions, or numbers of portions to be served.
3. Cleaned and inspected galley equipment, kitchen appliances, and work areas to ensure cleanliness and functional operation.
4. Apportioned and serve food to facility residents.
5. Wiped tables or seats with dampened cloths.
6. Managed inventory and restocked supplies, reducing food waste by 10% through effective stock rotation.
7. Operated kitchen equipment safely and efficiently, leading to zero accidents during a 12-month period.

Kitchen Assistant

Silver Lake Enterprises

📅 May / 2020-May / 2022

📍 Seattle, WA

1. Wiped tables or seats with dampened cloths or replaced dirty table cloths.
2. Set tables with clean linens, condiments, or other supplies.
3. Cleaned up spilled food, drink or broken dishes and removed empty bottles and trash.
4. Maintained adequate supplies of items such as clean linens, silverware, glassware, dishes, or trays.
5. Filled beverage or ice dispensers.
6. Assisted in food preparation, ensuring timely service for over 200 daily customers in a fast-paced kitchen.
7. Maintained cleanliness and organization of kitchen areas, contributing to a 20% reduction in health inspection violations.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

📅 May / 2018 - May / 2020

📍 Seattle, WA

Comprehensive training in culinary techniques, food safety, and kitchen management.

SKILLS

Microsoft Office



Customer Service Skills



Housekeeping



Food Preparation



Knife Skills



INTERESTS

🎨 Art

🤝 Volunteering

🌲 Hiking

🧘 Yoga

STRENGTHS

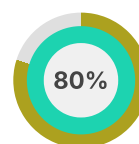
🔍 Criticality

☰ Detail-oriented

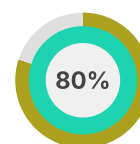
🤝 Diplomacy

😊 Enthusiasm

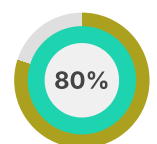
LANGUAGES



English



Arabic



Polish

ACHIEVEMENTS

★ Improved food preparation efficiency by 20% through streamlined processes.

★ Received commendation for maintaining a 100% cleanliness rating during health inspections.

★ Assisted in the successful launch of a new menu, contributing to a 15% increase in customer satisfaction.