



ETHAN MARTINEZ

Kitchen Clerk

PROFESSIONAL SUMMARY

A motivated Kitchen Clerk with 2 years of experience in food preparation and customer service, adept at ensuring kitchen hygiene and safety. Proven ability to manage food orders efficiently while providing excellent support to kitchen operations. Enthusiastic about fostering a positive environment that enhances team collaboration and customer satisfaction.

WORK EXPERIENCE

Kitchen Clerk Feb / 2024-Ongoing
Pineapple Enterprises Santa Monica, CA

1. Prepared and replenished food items in the cold case daily, ensuring freshness and presentation.
2. Developed strong customer service skills while engaging with patrons at the Market of Choice.
3. Executed general food preparation tasks, including cutting fruits and vegetables and cooking various items.
4. Maintained cleanliness and organization of the kitchen area, adhering to safety standards.
5. Assisted in inventory management, ensuring adequate stock levels for food supplies.
6. Collaborated with team members to ensure efficient kitchen operations during peak hours.
7. Participated in regular training sessions to stay updated on food safety regulations.

Kitchen Clerk Feb / 2023-Feb / 2024
Silver Lake Enterprises Seattle, WA

1. Operated as a hot case cook and counter server, preparing meals for buffet service.
2. Executed cooking methods such as cutting, sautéing, frying, baking, and grilling.
3. Delivered exceptional customer service, ensuring a pleasant dining experience.
4. Recognized as a team leader by management, entrusted with running the kitchen during off days.
5. Employed various cooking techniques to maintain food quality and presentation standards.
6. Utilized cashier skills to assist with customer transactions efficiently.

EDUCATION

Associate of Applied Science in Culinary Arts Feb / 2022 - Feb / 2023
Culinary Institute of America Seattle, WA

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

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SKILLS



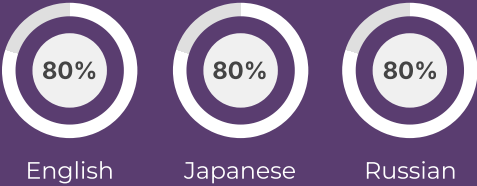
INTERESTS

Scuba Diving E-sports
Reading Fiction Puzzle Solving

STRENGTHS

Stewardship Teamwork
Tenacity Vision

LANGUAGES



ACHIEVEMENTS

- Enhanced kitchen efficiency by streamlining food prep processes, reducing waste by 15%.
- Consistently maintained a 100% compliance rate with health and safety regulations.
- Recognized by management for exceptional customer service and teamwork.