



# MASON WILSON

Kitchen Crew

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## PROFESSIONAL SUMMARY

Dedicated Kitchen Crew member with 7 years of experience in food preparation, quality control, and maintaining hygiene standards. Proven ability to deliver exceptional service and support kitchen operations efficiently.

## WORK EXPERIENCE

### Sr. Kitchen Crew

Blue Sky Innovations

📅 Dec / 2020-Ongoing

📍 Chicago, IL

1. Delivered high-quality food to customers, ensuring 100% satisfaction.
2. Grilled various items, including burgers and chicken, to perfection.
3. Baked desserts like cookies and apple pies, maintaining quality standards.
4. Consistently produced orders with a focus on quality control and efficiency.
5. Managed food stocking, including condiments and wrappers, for smooth operations.
6. Maintained cleanliness and hygiene in workstations, adhering to safety standards.
7. Received and stored food supplies, ensuring proper organization and accessibility.

### Kitchen Crew

Summit Peak Industries

📅 Dec / 2017-Dec / 2020

📍 Denver, CO

1. Assisted chefs with cooking and food preparation tasks efficiently.
2. Performed dishwashing, floor scrubbing, and table cleaning duties.
3. Ensured availability of supplies through proactive inventory management.
4. Maintained food standards using standardized recipes and safe handling practices.
5. Prepared food and cooked across various kitchen stations as needed.

## EDUCATION

### Culinary Arts Diploma

Culinary Institute of America

📅 Dec / 2014-Dec / 2017

📍 Denver, CO

Completed a comprehensive program in culinary arts, focusing on food preparation, cooking techniques, and kitchen management.

## SKILLS

Quality Control



Food Safety Practices



Inventory Management



Customer Service



Team Collaboration



## INTERESTS

📖 Art

📖 Volunteering

📖 Hiking

📖 Yoga

## STRENGTHS

📖 Criticality

📖 Detail-oriented

📖 Diplomacy

📖 Enthusiasm

## LANGUAGES



English



Indonesian



Portuguese

## ACHIEVEMENTS

★ Achieved 100% customer satisfaction through quality food service.

★ Reduced food waste by 20% through efficient inventory management.