LIAM ANDERSON

Kitchen Helper/Pantry





PROFESSIONAL SUMMARY

Enthusiastic Kitchen Helper with a strong background in assisting chefs and maintaining kitchen efficiency. Recognized for exceptional teamwork and communication skills, enhancing overall kitchen productivity and service quality.

WORK EXPERIENCE

Kitchen Helper/Pantry

May / 2019-Ongoing

Pineapple Enterprises

📮 Santa Monica, CA

- 1. Maintained kitchen work areas and restaurant equipment and utensils in clean and orderly condition.
- 2. Executed daily operations of the dishwashing / sanitizing machine.
- 3. Washed worktables, walls, refrigerators, and meat blocks.
- 4. Segregated and removed trash and garbage and placed it in designated containers.
- 5. Steam-cleaned garbage cans Washed pots, pans, and trays by hand.
- 6. Scraped food from dirty dishes and placed them in racks on conveyor to dishwashing machine.
- 7. Transferred supplies and equipment between storage and work areas, using a hand truck.

Kitchen Helper

May / 2015-May / 2019

Silver Lake Enterprises

¥ Seattle, WA

- 1. Greet and serve over 300 trainees and guest a day.
- 2. Clean and organize eating and service areas.
- 3. Ensured cleanliness, sanitation and maintenance of all facilities and equipment.
- 4. Select food items from serving or storage areas and place them in dishes or serving trays.

EDUCATION

Culinary Arts Diploma

May / 2012-May / 2015

Culinary Institute of America

■ Phoenix A7

Completed comprehensive training in culinary techniques and kitchen management.

SKILLS

Customer Service

Knife Skills

Sanitation Practices

Inventory Management

ACHIEVEMENTS

Improved kitchen efficiency by 20% through effective organization and cleaning routines.

Received commendations for maintaining top sanitation scores during health inspections.