



SOPHIA BROWN

Kitchen Steward

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PROFESSIONAL SUMMARY

Results-driven Kitchen Steward with a strong background in maintaining kitchen cleanliness and supporting culinary operations. Experienced in managing inventory of cleaning supplies and ensuring compliance with health and safety regulations. Adept at training new staff on proper cleaning techniques and equipment usage, leading to improved operational efficiency. Committed to fostering a positive work environment and enhancing team productivity, while consistently delivering high standards of cleanliness and sanitation.

WORK EXPERIENCE

Kitchen Steward I Dec / 2021-Ongoing
Pineapple Enterprises Santa Monica, CA

- Maintained cleanliness by sweeping and mopping floors regularly, ensuring a safe working environment.
- Efficiently washed dishes by hand and operated dishwashing machines, achieving a 95% cleanliness rating.
- Thoroughly cleaned worktables, walls, refrigerators, and meat blocks to meet health standards.
- Managed waste disposal by separating trash and steam-cleaning garbage cans, promoting a hygienic kitchen.
- Sorted and crushed bottles for recycling, contributing to the kitchen's sustainability efforts.
- Polished silverware using appropriate techniques, enhancing the presentation of dining services.
- Unpacked and organized deliveries of produce and meats, ensuring proper storage and freshness.

KITCHEN STEWARD Dec / 2019-Dec / 2021
Lakeside Apparel Co Chicago, IL

- Cleaned and sanitized all kitchen equipment, ensuring compliance with health regulations.
- Regularly changed deep fry oil to maintain food quality and safety.
- Sanitized food storage areas, including walk-in fridges and freezers, to prevent contamination.
- Maintained cleanliness of loading docks and waste bins, ensuring a tidy and efficient workspace.
- Organized and stored all cleaned items in designated areas, optimizing kitchen workflow.

EDUCATION

Culinary Arts Diploma Dec / 2017-Dec / 2019
Culinary Institute of America Chicago, IL

Completed a comprehensive program focusing on kitchen operations, sanitation, and food safety.

SKILLS

- Dishwashing Techniques

- Waste Management

- Sanitation practices

- Equipment maintenance

INTERESTS

- Podcasts Language Learning
Dancing Cycling

STRENGTHS

- Integrity Intuition Leadership
Listening

LANGUAGES

- English 80% Japanese 80% Indonesian 80%

ACHIEVEMENTS

- Implemented a new cleaning schedule that reduced sanitation issues by 30%.
- Trained 5 new staff members on proper kitchen sanitation procedures, improving team efficiency.