



Anderson Williams

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SUMMARY

Dedicated culinary professional with over 6 years of experience in high-pressure kitchen environments, specializing in banquet services and a la carte preparation. Proven track record of providing exceptional guest service while maintaining the highest standards of food quality and safety. Strong background in both Garde Manger and Hot Kitchen operations, complemented by a commitment to teamwork and continuous learning. Holds a diploma in Culinary Arts, with expertise in Southwest cooking techniques and menu development. Eager to leverage creativity and passion for food in a dynamic culinary setting.

EXPERIENCE

Banquet Cook

March 2024 - Present

Culinary Experts Inc.

Phoenix, AZ

Focused on delivering exceptional experiences through culinary excellence, overseeing banquet food prep and performance management processes.

- Deliver exceptional culinary experiences by preparing diverse menu items for large banquet events, earning positive guest feedback.
- Collaborate closely with team members to develop seasonal menu features, increasing guest satisfaction through thoughtful innovations.
- Maintain high food safety and sanitation standards, significantly minimizing waste and ensuring adherence to cleanliness protocols.
- Train and mentor new staff on culinary techniques, fostering a culture of excellence, collaboration, and skill development.
- Participate actively in daily briefings, contributing insightful ideas to improve operational efficiency and team effectiveness.
- Manage inventory and storeroom requisitions, ensuring accurate stock levels and preventing spoilage throughout service.

Line Cook

June 2020 - February 2024

Gourmet Banquets LLC

Tempe, AZ

Executed dish preparation and ensured food quality while supporting event catering logistics and kitchen operations.

- Prepared and plated high-quality dishes for events, emphasizing both presentation and flavor to exceed expectations.
- Contributed creative menu ideas to enhance banquet offerings, directly impacting guest experiences and satisfaction.
- Worked efficiently during peak hours, ensuring timely service without sacrificing quality under pressure-driven conditions.
- Maintained organizational cleanliness in alignment with health regulations, reinforcing commitment to safe dining environments.
- Engaged meaningfully with guests to gather feedback, using insights to adjust service and bolster overall satisfaction.
- Supported head chef in cost control and inventory tasks, effectively improving kitchen profitability during busy periods.

Prep Cook

January 2018 - May 2020

Desert Oasis Resort

Scottsdale, AZ

Played a supportive role in multiple dining outlets, focusing on ingredient preparation and efficient workflow in busy kitchens.

- Prepared ingredients consistently meeting high-quality standards and timely service, essential for smooth operations across dining outlets.
- Assisted in optimizing kitchen workflow, enhancing team productivity and reducing food preparation times during peak hours.
- Monitored and maintained food inventory levels, proactively assisting with supply reorders to ensure readiness for menu execution.
- Collaborated on executing successful catering orders for large events, positively contributing to guest enjoyment and satisfaction.
- Upholding strict sanitation standards throughout kitchen operations, promoting a safe working environment for all staff.
- Participated in training sessions that developed culinary skills while staying abreast of industry trends and best practices.

LEADERSHIP & AWARDS

- Employee of the Month at Culinary Experts Inc., recognized for consistent delivery of excellent service.
- Winner of Best Dish Presentation at the Annual Culinary Competition, showcasing creativity and skill.

EDUCATION

Diploma in Culinary Arts

2026

Culinary Institute of America GPA: 3.8

Tucson, AZ

Coursework: Garde Manger, Hot Kitchen Techniques, Menu Construction, Food Safety

CERTIFICATIONS

- Food Handler Certification 📅 2026
- ServSafe Certification 📅 2026

TECHNICAL SKILLS

- **Culinary Techniques:** Garde Manger, Hot Kitchen, Southwest Cooking
- **Safety Standards:** Food Safety, ServSafe, Hazard Analysis
- **Kitchen Equipment:** Broiler, Oven, Grill
- **Service Tools:** Plating, Garnishing, Utensils
- **Inventory Management:** Stock Control, Requisitioning, Ordering
- **Cooking Methods:** Grilling, Roasting, Baking
- **Guest Engagement:** Feedback Collection, Dining Experience Enhancement, Event Coordination
- **Team Leadership:** Training, Mentorship, Shift Management
- **Menu Planning:** Seasonal Menus, Specials Development, Nutritional Compliance
- **Quality Assurance:** Presentation Standards, Taste Testing, Consistency Check

SKILLS

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|-------------------------------|--------------------------|--------------------------|--------------------------|
| • Menu Development | • Team Collaboration | • Time Management | • Preparation Techniques |
| • Food Safety & Sanitation | • Inventory Management | • Conflict Resolution | • Presentation Skills |
| • Banquet Preparation | • Hot Kitchen Skills | • Recipe Adherence | • Communication Skills |
| • Customer Service Excellence | • Garde Manger Expertise | • Efficient Multitasking | |

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation, participating in local culinary events and development workshops.
- Volunteer cook for local community soup kitchen, providing meals for those in need and honing skills.

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST