

Avery Elliott

Banquet Cook II

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STRENGTHS

-  **Creative Problem Solver**
Consistently identified opportunities for menu enhancements amid seasonal ingredient availability, keeping offerings fresh.
-  **Effective Communicator**
Maintained clear lines of communication with team members, ensuring seamless service flow during events.
-  **Resilient Under Pressure**
Demonstrated ability to stay calm amidst the chaos of peak meal services, delivering excellent outcomes.
-  **Team Builder**
Unsuccessfully helped build teamwork culture; colleagues often sought advice and operational insights.
-  **Detail Oriented**
Maintained emphasis on upkeep of recipes and standards in prepping classic and modern cuisine, overriding guest feedback.

SKILLS

- Culinary Techniques
- Food Safety Compliance
- Menu Development
- Inventory Management
- Team Collaboration
- Time Management Quality Control
- Recipe Execution
- Plating Presentation
- Health Regulation Compliance
- Event Service
- Cost Control Strategies
- Communication Skills

SUMMARY

Culinary professional with over four years of experience in high-energy kitchen environments, specializing in banquet and event cooking. Proven record of maintaining top-quality food standards while working under pressure. Adept at preparing diverse menu items tailored to customer preferences, ensuring consistent quality through meticulous recipe adherence. Skilled collaborator who fosters positive team dynamics to achieve shared goals. Committed to complying with health regulations and safety standards. Excited to contribute culinary skills and teamwork mindset to provide exceptional dining experiences.

EXPERIENCE

Banquet Cook

Gourmet Events Catering  June 2024 - Present  Tempe, AZ

- Oversaw large-scale catering operations, leading multiple kitchen stations for successful event execution. Managed food preparation to ensure timely service without compromising quality or compliance. Fostered a collaborative atmosphere among kitchen staff for seamless coordination throughout events.
- Developed and executed imaginative menus that met diverse dietary preferences while maximizing guest satisfaction.
 - Performed quality checks on all dishes, guaranteeing presentation and taste exceeded standards.
 - Trained and supported junior staff, growing their culinary skills while enhancing team performance.
 - Maintained cleanliness and adhered to health standards, promoting a safe cooking environment.
 - Administered inventory management practices, contributing to reduced waste through efficient requisitioning.
 - Engaged in ongoing skill enhancement and culinary innovations matched to seasonal ingredients.

Culinary Intern

Culinary Arts Academy  January 2023 - May 2024  Phoenix, AZ

- Gained hands-on experience in a busy kitchen, supporting chefs in creating and preparing menu items. Developed understanding of food safety standards and measures required for compliance.
- Assisted chef instructors in crafting a variety of menu selections, honing practical culinary techniques.
 - Conducted inspections to maintain strict adherence to established food handling protocols and hygiene standards.
 - Contributed ideas during menu planning sessions, reflecting client needs and industry trends.
 - Coordinated catering support by effectively organizing food preparations pre-event.
 - Received accolades from clients for exceptional service delivery during catering functions.
 - Demonstrated initiative in learning advanced cooking methods and food styling to enhance dining appeal.

Line Cook

Bistro Café  July 2022 - December 2022  Chandler, AZ

- Executed culinary tasks in a fast-paced restaurant setting, focusing on consistency and quality in dish preparation. Collaborated closely with kitchen teams to meet peak demands efficiently.
- Prepared and executed menu items with precise recipe compliance, ensuring delightful flavor profiles.
 - Worked alongside peers during high-volume service periods, minimizing wait times and increasing customer satisfaction.
 - Monitored kitchen inventory levels while generating supply orders to prevent shortages.
 - Adhered to rigorous sanitation policies, securing a clean and orderly workspace.

Fast-Paced Environment
Adaptability

Ingredient Sourcing

Customer Satisfaction Focus

LANGUAGES

EnglishNative

SpanishIntermediate

MY CAREER

3.9
YEARS

Banquet Cook at Gourmet
Events Catering (2.2 Years)

Culinary Intern at Culinary
Arts Academy (1.3 Years)

Line Cook at Bistro Café (5
Months)

- Averaged commendation from management concerning superior dish presentation and palate preference.
- Adapted quickly to meeting shifting kitchen priorities, maintaining focus on service excellence.

LEADERSHIP & AWARDS

Recognition for Innovation in Dish Presentation, May 2025

Best Team Player Award, December 2024

EDUCATION

Certificate in Culinary Arts

Culinary Institute of America 🎓 GPA: 3.8 📅 2026 📍 Hyde Park, NY

Coursework: Culinary Techniques, Food Safety, Menu Development, Inventory Management

CERTIFICATIONS

Maricopa County Food Handler Card 📅 2025

ServSafe Food Handler Certification 📅 2025

TECHNICAL SKILLS

Culinary Tools: Knives, Griddles, Ovens

Preparation Equipment: Mixers, Blenders, Food Processors

Cooking Techniques: Grilling, Baking, Sautéing

Food Safety Methods: HACCP, FIFO, Proper Storage

Dishware Standards: Presentation Plates, Serving Utensils, Charcuterie Boards

Sanitation Protocols: SOPs, Cleaning Solutions, Health Inspections

Inventory Systems: Stock Rotation, Supply Orders, Recipe Costing

Nutrition Knowledge: Dietary Restrictions, Caloric Values, Allergy Awareness

Event Management: Catering Logistics, Client Coordination, On-Site Setup

Professional Certification: Culinary Diploma, Food Safety Training, Kitchen Operations License

PROFESSIONAL AFFILIATIONS

Member of the American Culinary Federation since 2023

Active participant in charity cooking competitions

ADDITIONAL INFORMATION

Work Status

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

REFERENCES

AVAILABLE ON REQUEST