

Sebastian Wilson

Banquet Cook III

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STRENGTHS

-  **Exceptional Collaboration**
Flourished in team settings, fostering open communication among chefs to create remarkable meals that guests cherish.
-  **Precision in Recipe Execution**
Demonstrated ability to execute recipes accurately, pleasing both chefs and guests with consistent quality and taste.
-  **Strong Time Management**
Efficiently prioritized tasks to meet rigorous timelines, allowing for seamless execution during fast-paced banquet services.
-  **Inventory Awareness**
Enhanced kitchen operations through active monitoring of stock, fortifying systems that minimize waste and ensure availability.
-  **Adaptability Under Pressure**
Stayed poised under stress, effectively adapting to last-minute menu changes or shifts in banquet requirements with ease.

SKILLS

High-Volume Food Production

Inventory Management

Food Safety Compliance

Time Management

Recipe Standardization

Team Collaboration

LANGUAGES

English Native

Spanish Proficient

SUMMARY

Dedicated culinary professional with over four years of experience in high-volume food production and banquet services. Proven history of collaborating with diverse culinary teams to create exceptional dining experiences while maintaining stringent quality standards. Highly skilled in food safety compliance, inventory management, and efficient kitchen operations. Recognized for strong time management abilities and attention to detail in fast-paced environments. Aiming to bring passion and expertise to The Grand Hotel, ensuring each event exceeds guest expectations and adheres to operational excellence.

EXPERIENCE

Banquet Cook

The Culinary Experience  June 2025 - Present  Chicago, IL

Serve as a Banquet Cook responsible for producing high-quality dishes during large-scale events, focusing on teamwork and efficiency within a busy kitchen environment.

- Collaborate with chefs to craft intricate menus for prominent banquets, consistently meeting service timelines and quality expectations.
- Prepare and present various menu items according to standardized recipes, efficiently managing kitchen resources and ingredient quantities.
- Utilize production schedules and banquet event orders (BEOs) to streamline ingredient preparation processes, reducing downtime.
- Uphold exceptional food presentation standards, enhancing overall guest satisfaction through the quality of each dish served.
- Monitor pantry stock and properly store ingredients, playing a key role in minimizing waste and ensuring freshness.
- Isolate any food safety violations immediately, adhering strictly to health regulations and maintaining a clean workstation.

Line Cook

The Gourmet Kitchen  March 2023 - May 2025  Milwaukee, WI

Functioned as a Line Cook in a dynamic kitchen setting, supporting day-to-day menu execution while honing skills in food preparation and culinary techniques.

- Provided timely assistance in food preparation and service delivery, aligning closely with kitchen operations during peak hours.
- Maintained rigorous hygiene standards, demonstrating an understanding of food safety protocols and regulations at all times.
- Worked closely with culinary staff to enhance recipe accuracy and improve plating, strengthening customer relations through quality dining experiences.
- Contributed to inventory processes by actively assisting in supply management and order placements, aiding budget control efforts.
- Engaged in ongoing skill development sessions focused on new culinary trends and techniques, benefiting personal growth and team capability.
- Built productive relationships with vendors to optimize ingredient selection for dish preparation.

LEADERSHIP & AWARDS

- ServSafe Food Handler Certification, 2023
- Culinary Arts Certification, 2022

EDUCATION

Culinary Diploma

Culinary Arts Institute  GPA: 3.8  2022  Madison, WI

Coursework: Food Preparation, Baking Techniques, Nutrition Basics, Menu Planning
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MY CAREER



- Banquet Cook at The Culinary Experience (1.2 Years)
- Line Cook at The Gourmet Kitchen (2.2 Years)

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2023
- Culinary Arts Certification 📅 2022

TECHNICAL SKILLS

- **Culinary Techniques:** Grilling, Poaching, Baking
- **Kitchen Equipment:** Ovens, Grills, Mixers
- **Food Safety Practices:** HACCP, ServSafe, Cross-Contamination Prevention
- **Menu Planning:** Seasonal Menus, Theme Development, Dietary Accommodations
- **Production Scheduling:** BEO Management, Prep Lists, Staffing Levels
- **Ingredient Sourcing:** Vendor Relationships, Seasonal Ingredients, Local Sourcing
- **Presentation Skills:** Plating, Garnishing, Eye Appeal
- **Critical Problem Solving:** Quick Decisions, Adaptability, Efficient Solutions
- **Customer Service:** Guest Relations, Feedback Incorporation, Satisfaction Focus
- **Team Dynamics:** Collaboration, Roles Understanding, Trust Building

PROFESSIONAL AFFILIATIONS

- American Culinary Federation Member
- Local Farmers Market Supporter

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST