

Juan Waters

Banquet Cook

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STRENGTHS

- Team Collaboration**
Frequently encouraged team discussions, leading to cohesive efforts and improved service performance.
- Effective Communication**
Communicated clearly with colleagues and guests, nurturing an environment of cooperation and trust.
- Quality Control**
Actively assessed meal components to uphold presentation standards, driving a culture of excellence.
- Safety Awareness**
Consistently monitored food prep processes for compliance, reinforcing the importance of safety in daily tasks.
- Menu Innovation**
Regularly contributed creative input for menu planning, leading to enhanced guest dining experiences.

SKILLS

- Food Preparation Menu Planning
- Kitchen Safety Team Collaboration
- Inventory Management
- Quality Control Event Coordination
- Safety Standards
- Customer Service
- Recipe Development
- Equipment Operation
- Problem Solving
- Sanitation Procedures
- Time Management Multitasking

SUMMARY

Culinary professional with over 2 years of hands-on experience in banquet and catering environments, adept in food preparation and quality control. Demonstrated capability in maintaining highest standards of food presentation, ensuring delightful guest experiences. Strong communication skills foster team collaboration and support positive work environments. Proven track record in managing large-scale kitchen operations while exhibiting exceptional attention to detail and organization. Eager to contribute culinary expertise and creativity to a dynamic team, embracing challenges in fast-paced settings for event success.

EXPERIENCE

Banquet Cook

Culinary Solutions June 2024 - Present Rochester, NY

Experienced banquet cook providing culinary support for large events. Responsible for food preparation, quality assurance, and training kitchen staff. Focus on compliance with health regulations and menu execution, delivering memorable dining experiences.

- Organized food items for extensive events, ensuring timely delivery against high-quality standards.
- Collaborated with team to craft inventive menu items enhancing overall event satisfaction.
- Maintained clean, organized kitchen stations; adhered strictly to all health and safety standards.
- Assisted in onboarding new kitchen personnel, instructing on safe food preparation methods.
- Managed supply inventory proactively, supporting operational efficiency through smart ordering decisions.
- Implemented robust food safety protocols, leading to 100% compliance during inspections.

Line Cook

Gourmet Banquets March 2023 - May 2024 Syracuse, NY

Seasoned line cook engaging in busy kitchen operations, crafting dishes that exceed client expectations while promoting teamwork and safety in food preparation. Achievements include optimizing dish presentations and enhancing flavors through continual menu improvement.

- Prepared top-notch dishes for diverse events, consistently garnering positive feedback from guests.
- Juggled various cooking stations, showcasing exceptional organizational talents and keen attention to details.
- Operated kitchen appliances diligently, maintaining strict adherence to safety measures at all times.
- Played key role in menu planning, ensuring dishes were visually appealing and delicious.
- Oversaw proper inventory practices including storage techniques and rotation schedules, aimed at minimizing waste.
- Fostered a collaborative team culture focused on delighting guests through culinary excellence.

LEADERSHIP & AWARDS

- Dean's List, Culinary Institute of America, 2024
- Culinary Arts Competition Winner, 2023

EDUCATION

Culinary Arts Diploma

Culinary Institute of America GPA: 3.7 2026 Hyde Park, NY

Coursework: Food Preparation, Menu Planning, Ingredient Sourcing, Safety Protocols

CERTIFICATIONS

- ServSafe Food Handler Certification 2026
- Food Safety Certification 2026

LANGUAGES



MY CAREER



- Banquet Cook at Culinary Solutions (2.2 Years)
- Line Cook at Gourmet Banquets (1.2 Years)

TECHNICAL SKILLS

- **Culinary Techniques:** Cooking Methods, Plating Styles, Flavor Pairings
- **Kitchen Equipment:** Ovens, Grills, Mixers
- **Food Safety Standards:** ServSafe, HACCP, OSHA Regulations
- **Event Management Tools:** Event Order Forms, Par Sheets, Scheduling Software
- **Cleaning Protocols:** Sanitary Practices, Chemical Storage, Personal Hygiene
- **Ingredient Knowledge:** Seasonal Produce, Specialty Ingredients, Dietary Restrictions
- **Emergency Procedures:** Fire Safety, First Aid, Emergency Exits
- **Communication Platforms:** Kitchen Intercoms, Walkie-Talkies, Notes
- **Inventory Tracking Systems:** Food Costing, Waste Tracking, Ordering Systems
- **Catering Technologies:** Order Management, Guest Lists, Event Specs

PROFESSIONAL AFFILIATIONS

- Member, Culinary Student Association, 2024
- Volunteer, Local Food Bank, 2023

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST