

## STRENGTHS

-  **Team Collaboration**  
Worked closely with kitchen members to streamline efforts, often emerging as a go-to support for problem-solving.
-  **Pressure Management**  
Thrived in high-pressure environments, balancing multiple orders while maintaining professionalism and composure.
-  **Attention to Detail**  
Demonstrated precision in cooking methods, attentive to both flavor profiles and presentations, receiving consistent praise from clientele.
-  **Creativity in Menu Design**  
Introduced innovative seasonal dishes resulting in enthusiastic responses and elevated customer satisfaction.
-  **Commitment to Quality**  
Upholding high culinary standards found favor in guest interactions, cementing reputation for superb meals.

## SKILLS

- Broiling techniques
- Grilling techniques
- Kitchen sanitation    Menu creativity
- Customer engagement
- Time management
- Teamwork skills    Food preparation
- Inventory monitoring
- Service improvement
- Recipe adherence
- Taste consistency
- Training capabilities
- Ingredient preparation
- Safety compliance    Quality control

## SUMMARY

Culinary professional with over four years in high-volume kitchens, focusing on grilling and broiling. Proven standards in food quality, successfully managing service under pressure while maintaining exceptional customer experiences. Strong contributor to kitchen teamwork, dedicated to coordinating with staff for timely and efficient order deliveries. Developed innovative menu items that delighted guests, enhancing overall satisfaction. Effective communicator, fostering collaboration to ensure seamless operations. Committed to personal and professional growth within a supportive environment that emphasizes continuous learning.

## EXPERIENCE

### Broiler Chef

Gourmet Grill  June 2024 - Present  Olathe, KS

- As Broiler Chef, expertise centers around grilling high-quality meats and seafood dishes, ensuring consistent adherence to recipe guidelines. Demonstrates strong leadership in coordinating with kitchen teams while maintaining high-paced service levels, crucial in delivering top-notch dining experiences.
- Grilled diverse meats and seafood following precise recipe parameters.
  - Collaborated effectively with the culinary team, optimizing workflow during peak hours.
  - Implemented rigorous quality control measures ensuring excellent dish presentation.
  - Trained junior culinary staff, promoting best practices in cooking techniques.
  - Ensured cleanliness and organization at the broiler station per health standards.
  - Developed seasonal menu offerings increasing guest delight and repeat business.

### Line Cook

Culinary Arts Café  March 2023 - May 2024  Overland Park, KS

- Served as Line Cook, where focus was aligned towards preparing high-quality broiled dishes whilst adapting to a collaborative kitchen environment. Engaged directly with customers enriching their dining experience through personalized interaction.
- Assisted with preparation and execution of diverse menu offerings, particularly broiled items.
  - Monitored inventory and assisted with supply ordering acuity for operational efficiency.
  - Actively engaged with patrons, enhancing services through recommendations based on dietary preferences.
  - Participated in all kitchen meetings aimed at improving kitchen workflow and process.
  - Maintained organized work areas complying with stringent food safety protocols.
  - Contributed to collective efforts yielding notable increases in positive reviews.

### Prep Cook

Savory Bistro  January 2022 - February 2023  Shawnee, KS

- Worked as Prep Cook, supporting senior chefs by efficiently prepping ingredients necessary for smooth kitchen operations. Valued for organizational skills and ability to adhere to strict recipe guidelines quickly.
- Prepared ingredients following strict recipes and presentation instructions.
  - Assured kitchen sanitation compliance contributing to high safety standards.
  - Supported culinary team in executing every meal prep step seamlessly.
  - Instrumental in improving processes leading to better service times during rushes.
  - Recognized for commitment and diligence in high-pressure situations.
  - Enhanced teamwork collaboration through proactive communication.

## LEADERSHIP & AWARDS

- Dean's List, Culinary Institute of Kansas, 2020-2021
- Best Dish Award, Culinary Institute of Kansas Annual Cook-Off, 2021

LANGUAGES

English Native

MY CAREER



- Broiler Chef at Gourmet Grill (2.2 Years)
- Line Cook at Culinary Arts Café (1.2 Years)
- Prep Cook at Savory Bistro (1.1 Years)

EDUCATION

Culinary Diploma

Culinary Institute of Kansas 🎓 GPA: 3.5 📅 2021 📍 Kansas

**Coursework:** Culinary Techniques, Menu Development, Food Safety, Advanced Cooking Methods

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2021
- Certified Culinarian 📅 2022

TECHNICAL SKILLS

- **Cooking Techniques:** Grilling, Broiling, Baking
- **Kitchen Equipment:** Broilers, Grills, Ovens
- **Sanitation Standards:** Health Regulations, Safety Protocols, Compliance Guidelines
- **Quality Control:** Presentation Standards, Taste Testing, Consistency Checks
- **Collaboration Tools:** Team Meetings, Customer Engagement, Shift Coordination
- **Menu Planning:** Recipe Development, Seasonal Menus, Guest Preferences
- **Inventory Management:** Supplier Communication, Stock Monitoring, Ordering Systems
- **Service Strategies:** Peak Time Efficiency, Customer Feedback Analysis, Review Collection
- **Training Programs:** Mentorship, Onboarding, Kitchen Safety Training
- **Workplace Organization:** Station Maintenance, Cleaning Routines, Space Utilization

PROFESSIONAL AFFILIATIONS

- Member, Culinary Arts Club, Culinary Institute of Kansas
- Volunteer, Local Food Bank

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST