

Madeline Benitez

📞 (407) 555-0123 ✉️ madeline.benitez@email.com

🌐 linkedin.com/in/madelinebenitez 📍 Orlando, FL 32801



SUMMARY

Culinary professional with five years of experience in Asian cuisine, specifically Chinese cooking. Excels in wok cooking and precision dish preparation while adhering to high standards. Collaborative team player known for fostering a positive kitchen atmosphere. Proven ability to maintain food quality and safety protocols, contributing to overall restaurant success. Committed to continual learning and development under the guidance of senior chefs. Demonstrated proficiency in managing multiple tasks in fast-paced settings while consistently delivering top-notch culinary results that satisfy customer expectations.

EXPERIENCE

Chinese Cook

June 2022 - Present

Golden Dragon Bistro

Tampa, FL

Oversee preparations for authentic Chinese recipes, ensuring high standards and consistency of flavors. Manage wok cooking skills effectively while collaborating with kitchen teams to execute timely service during busy periods. Maintain cleanliness by operating under stringent food safety guidelines, training new staff on essential practices.

- Created traditional Chinese dishes that meet aesthetic and flavor profiles, enhancing customer satisfaction.
- Utilized efficient heat control techniques to elevate quality in meals served, maintaining consistency across titles.
- Coordinated meal execution with the support of fellow culinary team members, resulting in streamlined operations.
- Diligently monitored inventory to ensure no shortages or delays disrupted service flow and performance.
- Implemented strict sanitation protocols during food preparation, reinforcing kitchen hygiene standards.
- Mentored newcomers to embrace kitchen culture, sharing knowledge on key culinary processes.

Line Cook

January 2020 - May 2022

Oriental Flavor House

Miami, FL

Assisted Head Chef with preparing a variety of Chinese dishes, focusing diligently on taste and presentation. Collaborated effectively within the kitchen environment, emphasizing compliance with health regulations and upholding immaculate preparation spaces. Participated actively in planning and polishing menu offerings.

- Supported meal prep efforts, contributing significantly to elevating overall dining experiences.
- Executed safe operation of equipment, resulting in minimal downtime due to maintenance issues.
- Developed innovative suggestions for special dishes, positioning the restaurant competitively during seasonal events.
- Received numerous positive performance assessments highlighting exceptional food quality from management.
- Conducted ingredient preparations which often involved laborious tasks yet generated fast and efficient output.
- Exemplified attention to detail, both in food quality and aesthetic presentation, to enhance patron impressions.

Kitchen Assistant

March 2018 - December 2019

Szechuan Palace

Orlando, FL

Worked closely with chefs in daily preparations and cooking activities, ensuring adherence to food quality standards. Upheld high sanitary conditions throughout the kitchen by performing routine cleaning and organization tasks. Assisted with delivery receiving and managing food stock for proper freshness and rotation compliance.

- Collaborated actively with culinary staff to facilitate smooth kitchen operations throughout work shifts.
- Participated in regular training sessions on critical safekeeping and kitchen responsibilities, bolstering team dynamics.
- Aided in meticulous inventory handling processes, ensuring prompt reporting of supply levels for replenishment.
- Engaged consistently with team members to promote a positive working environment embracing teamwork.
- Revamped workstation orderliness contributing to more productive workflow leading to fewer mishaps during service times.
- Enhanced customer enjoyment through keen eyes for detail in crafting deliciously plated food items.

LEADERSHIP & AWARDS

- Culinary Excellence Award for unwavering quality in food craftsmanship, received 2023
- Employee of the Month at Golden Dragon Bistro for exceptional commitment to culinary standards, awarded June 2025

EDUCATION

Culinary Arts Diploma

2018

CERTIFICATIONS

- Food Handler's Certification 2022
- ServSafe Food Protection Manager Certification 2023

TECHNICAL SKILLS

- **Cooking Techniques:** Wok Cooking, Stir Fry, Dumpling Prep
- **Kitchen Equipment:** Ranges, Griddles, Deep Fryers
- **Food Safety Protocols:** Clean as You Go, HACCP, ServSafe
- **Preparation Skills:** Chopping, Marinating, Plating
- **Race Management:** Production Planning, Staffing, Order Timing
- **Customer Engagement:** Feedback Soliciting, Complaint Resolution, Meal Presentation
- **Knife Skills:** Knife Handling, Dicing, Peeling
- **Time Management:** Prioritization, Scheduling, Execution
- **Team Coordination:** Role Clarity, Respectful Communication, Share Best Practices
- **Quality Assurance:** Taste Testing, Quality Checks, Consistency Monitoring

SKILLS

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|----------------------------|------------------------|-----------------------|--------------------------|
| • Wok Cooking | • Menu Development | • Hygiene Practices | • Multitasking Skill |
| • Food Safety & Sanitation | • Inventory Management | • Equipment Operation | • Performance Evaluation |
| • Team Collaboration | • Recipe Execution | • Order Coordination | • Fresh Produce Sourcing |
| • Ingredient Preparation | • Flavor Mastery | • Customer Service | |

PROFESSIONAL AFFILIATIONS

- Active member of the Orlando Culinary Association: networking with industry professionals.
- Participated in local charity events to provide meals, showcasing community involvement through culinary arts.

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST