

Luciana Bowers

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SUMMARY

Dedicated culinary professional with over two years in fast-paced environments. Proven ability to lead food prep while maintaining high quality and safety standards. Skilled in recipe execution, ingredient measurement, and kitchen equipment operation. Committed to creating exceptional dining experiences through teamwork and attention to detail. Tasked with complying with department rules and procedures, ensuring freshness, and monitoring food temperatures. Actively engage with team members to maintain efficient workflows while building a seamless kitchen environment that prioritizes customer satisfaction and adherence to best practices.

EXPERIENCE

Line Cook June 2025 - Present
Culinary Innovations Inc. *Richmond, VA*

- Manage food preparation and service under dynamic conditions. Support dining operations by ensuring food safety compliance and packaging precision. Collaborate with management on daily menu plans, leading efficiency in food production while meeting quality expectations.
- Execute food preparation tasks efficiently, ensuring timely delivery of high-quality dishes adhering to menu specifications.
 - Collaborate with kitchen management to review daily menus and guest orders, determining necessary quantities and types of food items.
 - Maintain cleanliness and organization of workstation, ensuring compliance with health codes and sanitation regulations.
 - Utilize a variety of kitchen equipment including grills, ovens, and slicing machines to prepare diverse menu items.
 - Monitor food temperatures continuously to ensure safety and quality, adjusting storage methods as necessary.
 - Participate in the training of new kitchen staff, imparting knowledge of kitchen procedures and safety practices.

Prep Cook January 2024 - May 2025
Gourmet Kitchen Co. *Richmond, VA*

- Supported a busy kitchen environment by assisting in ingredient preparation and inventory management. Played a key role in facilitating streamlined food service during peak periods while adhering to safety protocols.
- Assisted in the preparation of ingredients by chopping, mixing, and measuring food items according to established recipes.
 - Supported lead cooks in maintaining inventory levels and preparing items in advance for busy service periods.
 - Operated kitchen equipment safely and effectively, contributing to a streamlined workflow in the kitchen.
 - Ensured that all food products were stored correctly, regularly monitoring freshness and quality.
 - Participated in daily cleaning operations, ensuring kitchen hygiene standards were upheld.
 - Engaged in continuous learning about new culinary techniques and trends to enhance food preparation skills.

LEADERSHIP & AWARDS

- Best Culinary Team Award, Culinary Innovations Inc., 2026
- Recognition for Excellence in Food Safety Practices, Gourmet Kitchen Co., 2025

EDUCATION

Certificate in Culinary Arts 2025
Richmond Culinary Institute GPA: 3.8 *Richmond, VA*
Coursework: Food Safety Standards, Nutritional Science, Menu Planning, Baking Fundamentals

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2025
- CPR and First Aid Certification 📅 2025

TECHNICAL SKILLS

- **Knife Skills:** Chopping, Dicing, Mincing
- **Cooking Methods:** Baking, Grilling, Sautéing
- **Culinary Techniques:** Sous Vide, Braising, Roasting
- **Equipment Proficiency:** Ovens, Mixers, Steamers
- **Food Storage:** Refrigeration, Freezing, Vacuum Packing
- **Quality Control:** Portion Sizes, Freshness Testing, Packaging Standards
- **Team Dynamics:** Leadership, Training, Communication
- **Health Codes:** AHA Guidelines, Local Ordinances, NFPA Standards

- **Ingredient Identification:** Spices, Herbs, Produce
- **Menu Planning:** Seasonal Ingredients, Client Preferences, Cost Analysis

SKILLS

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|------------------------------------|----------------------|-------------------------|---------------------------|
| • Food Preparation | • Team Collaboration | • Nutritional Awareness | • Menu Development |
| • Kitchen Equipment Operation | • Time Management | • First Aid Procedures | • Public Health Standards |
| • Recipe Execution | • Inventory Control | • Cooking Techniques | • Safety Regulations |
| • Sanitation and Safety Compliance | • Meal Presentation | • Creative Plating | • Customer Service |

PROFESSIONAL AFFILIATIONS

- Member, American Culinary Federation
- Volunteer, Local Food Bank

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST