

Londyn Callahan

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SUMMARY

Dedicated culinary student with hands-on experience through academic cooking projects and part-time roles in fast-paced kitchen environments. Proven ability to follow recipes accurately, maintain cleanliness, and collaborate effectively with team members. Strong attention to detail and a passion for creating memorable dining experiences. Eager to contribute culinary skills in a professional setting while continuing to develop expertise in the culinary arts. Experience includes food preparation, adhering to sanitation guidelines, and working within diverse teams to deliver high-quality meals.

EDUCATION

Associate Degree in Culinary Arts

2026

Springfield Culinary Institute GPA: 3.5

Springfield, MO

Coursework: Food Chemistry, Culinary Techniques, Nutrition, Recipe Development

TECHNICAL SKILLS

- **Kitchen Equipment:** Ovens, Grills, Mixers
- **Recipe Management:** Apollo, ChefTec, Filtered Note
- **Cleaning Systems:** Dishwashers, Storage Mops, Biohazard Bags
- **Sanitation Protocols:** HACCP, SOP, Health Regulation Standards
- **Cooking Methods:** Baking, Sautéing, Grilling
- **Customer Interaction Tools:** POS systems, Feedback Forms, Reservation Platforms
- **Nutrition Analysis:** USDA Guidelines, Caloric Calculation Tools, Food Label Templates
- **Team Management Tools:** Shift Scheduling Apps, Kitchen Reports
- **Inventory Tracking:** Excel, Inventory Software, Manual Logs
- **Meal Prep Equipment:** Food Processors, Slicers, Vegetable Peelers

SKILLS

- Culinary Techniques
- Recipe Execution
- Time Management
- Menu Planning
- Food Safety
- Team Collaboration
- Sanitation Practices

EXPERIENCE

Student Cook

January 2025 - Present

Culinary Workshop

Springfield, MO

Actively engaged in food preparation and recipe execution at an academic level, collaborating with peers on various projects. Demonstrated ability to adhere to industry standards for cleanliness and safety during all kitchen operations.

- Executed diverse menu items, enhancing flavor balance through collaborative efforts.
- Maintained clean workstations, ensuring compliance with health regulations at all times.
- Assisted with inventory management, efficiently tracking ingredient usage for optimal resource management.
- Participated in team meetings focusing on workflow improvements, thus promoting efficiency.
- Received positive affirmation from instructors highlighting creativity in dish presentations.
- Emphasized teamwork, leading peers in executing successful culinary projects.

Culinary Assistant

September 2024 - December 2024

University Dining Services

Springfield, MO

Supported daily meal preparation in a busy university dining environment, reinforced communication skills by interacting with a diverse group of guests. Contributed toward achieving high customer satisfaction.

- Adhered strictly to recipe guidelines to control portion sizes and ensure quality.
- Operated and maintained kitchen equipment, contributing to an organized and functional workspace.
- Set up and broke down dining areas each shift, promoting a welcoming atmosphere for students.
- Developed strong interpersonal skills via direct interactions with patrons and team members.
- Helped implement new protocols harmonizing cleanliness and efficiency within the kitchen.
- Recognized multiple times for reliability and teamwork during peak service periods.

LEADERSHIP & AWARDS

- Dean's List – Springfield Culinary Institute, 2025
- Winner, Campus Cooking Competition, 2025

CERTIFICATIONS

- Food Handler Certification 📅 2025
- ServSafe Certification 📅 2025

PROFESSIONAL AFFILIATIONS

- Member, Culinary Club, Springfield Culinary Institute
- Volunteer, Community Food Drive, Springfield, MO

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST