

Nicholas Rojas

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SUMMARY

Culinary professional with a passion for food service and customer interaction. Experienced in fast-paced kitchen environments, proficient in meal preparation and delivery while maintaining exceptional standards of cleanliness. Strong interpersonal skills contribute to positive dining experiences for diverse clients. Eager to bring culinary skills and a commitment to outstanding customer service in a dynamic food truck setting.

EXPERIENCE

Food Service Assistant June 2025 - Present
Savannah Culinary Institute Savannah, GA

- Support a high-volume cafeteria environment by preparing and serving meals, ensuring compliance with food safety regulations. Engage customers and enhance their experience through attentive service and organizational assistance to the kitchen staff.
- Prepare nutritious meals adhering to health standards, fostering a safe dining environment.
 - Manage food distribution across various stations, optimizing customer satisfaction and operational efficiency.
 - Collaborate actively with kitchen team members, maintaining an organized workspace for smooth food preparation.
 - Assist in developing diverse menu items and systematically sourcing quality ingredients.
 - Train incoming staff on effective food handling techniques and customer service protocols.
 - Gather customer feedback for continual service improvements, resulting in higher satisfaction rates.

Culinary Intern January 2025 - May 2025
Coastal Georgia Community College Brunswick, GA

- Gained valuable experience as part of the kitchen team, contributing significantly during peak hours. Focused on excellent service and received commendations for help in service logistics and kitchen management.
- Supported food preparation and service during busy periods, enhancing workflow efficiency.
 - Collected customer feedback actively, using insights to influence future menu offerings.
 - Maintained kitchen cleanliness, exceeding compliance standards and ensuring food safety.
 - Participated in themed events, showcasing creativity in menu crafting and presentation.
 - Acquired skills in inventory tracking, strengthening the overall procurement process.
 - Learned essential food safety practices and operational processes in a real-world kitchen environment.

Part-Time Cook September 2024 - December 2024
Bistro on Main Savannah, GA

- Contributed as a cook in a competitive dining environment with responsibilities including food assembly, order accuracy, and quality control. Fostered teamwork and communication among a diverse kitchen staff to ensure streamlined operations.
- Executed meal preparations following precise recipes, maintaining consistency in dish quality.
 - Tracked inventory levels and managed supply orders, effectively minimizing waste and costs.
 - Collaborated actively with team members to innovate seasonal menu options based on local produce.
 - Ensured adherence to sanitation practices, advocating for a clean working terrain daily.
 - Developed connections with patrons, guaranteeing a friendly atmosphere and efficient problem resolution.
 - Assisted with catering services, successfully supporting major events through effective food service delivery.

LEADERSHIP & AWARDS

- Dean's List at Savannah Technical College, 2024
- First Place in Culinary Competition at Coastal Georgia Community College, 2025

EDUCATION

Associate of Applied Science in Culinary Arts 2026
Savannah Technical College GPA: 3.8 Savannah, GA
Coursework: Kitchen Management, Food Safety, Menu Design, Specialty Cooking

CERTIFICATIONS

- Food Handler Certification 📅 2025
- ServSafe Certification 📅 2025

TECHNICAL SKILLS

- **Software & Tools:** Microsoft Office, POS Systems, Inventory Management Software
- **Equipment Proficiency:** Griddles, Fryers, Ovens
- **Food Preparation Processes:** Catering Services, Meal Assembly, Quality Control Procedures
- **Safety Practices:** Hazard Analysis, Sanitation Standards, Risk Mitigation Methods
- **Communication Tools:** Team Meetings, Customer Feedback Surveys, Internal Platforms
- **Culinary Techniques:** Grilling, Baking, Sautéing
- **Kitchen Management:** Stock Management, Staff Training, Scheduling
- **Menu Development:** Recipe Innovation, Seasonal Adjustments, Ingredient Sourcing
- **ServSafe Principles:** Food Handling Safety, Cross Contamination Prevention, Allergen Awareness
- **Client Engagement:** Service Interaction Techniques, Customer Satisfaction Assessment

SKILLS

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|------------------------|-------------------------|-----------------------|------------------------|
| • Food Preparation | • Food Safety Standards | • Quality Control | • Recipe Development |
| • Customer Service | • Menu Planning | • Dish Presentation | • Health Regulations |
| • Inventory Management | • Cooking Techniques | • Time Management | • Kitchen Organization |
| • Team Collaboration | • Estimating Portions | • Conflict Resolution | • Event Coordination |

PROFESSIONAL AFFILIATIONS

- Member of Culinary Arts Club at Savannah Technical College
- Volunteer at Local Food Bank, 2024

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST