

KNOX MUELLER

FOOD TRUCK DRIVER / COOK

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STRENGTHS

-  **Customer Relations**
Pending user inquiries are met with friendly and prompt responses. Fosters long-term customer relationships.
-  **Team Collaboration**
Active participation in team projects bolsters morale and productivity. Some peers celebrated dramatic improvements.
-  **Food Safety Practices**
Consistently adheres to stringent food safety standards, shining in health checks and preventing issues.
-  **Operational Efficiency**
Efficiently manages multi-tasking environment, streamlining processes vital for timely service delivery.
-  **Adaptability**
Successfully adapts to varying conditions, enhancing workflow and maintaining service quality.

SKILLS

- Food Preparation

Inventory Management

Food Safety Compliance
- Cash Handling

Team Collaboration

Event Setup

Time Management

Culinary Knowledge

Menu Development

Health Regulations

Cooking Techniques

Communication Skills

Problem Solving

Multitasking

SUMMARY

Dedicated food service professional with over 3 years of experience in high-pressure environments. Able to prepare diverse menu items while ensuring standards for health and safety are met. Skilled in creating positive experiences through exceptional customer service and effectively managing food truck operations, including inventory management and cash handling. Strong work ethic ensures cleanliness and order remain priorities in fast-paced kitchen settings. Eager to apply cooking expertise and passion for food service at TK Burger.

EDUCATION

Bachelor of Science in Culinary Arts
San Diego State University  GPA: 3.7  2026  San Diego, CA
Coursework: Nutrition, Kitchen Management, Sustainable Cooking, Culinary Techniques

TECHNICAL SKILLS

- Cooking Techniques:** Grilling, Baking, Sauteing
- Food Safety:** HACCP, ServSafe, Health Inspections
- Point of Sale:** Square, Clover, Toast
- Inventory Tools:** SYSCO, Sysco Central, Foodservice Database
- Customer Service Platforms:** OpenTable, Yelp, TripAdvisor
- Kitchen Equipment:** Griddle, Fryer, Food Processor
- Storage Solutions:** Walk-in Freezers, Refrigerators, Dry Storage
- Knife Skills:** Chopping, Slicing, Dicing
- Team Coordination Tools:** Slack, Microsoft Teams, WhatsApp
- Menus and Recipes:** Recipe Management Software, Excel, Google Sheets

EXPERIENCE

Food Truck Operation Team Member
University Project  January 2025 - Present  San Diego, CA

Managed food truck operations during university events, enhancing customer interaction and operational efficiency. Collaborating within a team environment allowed effective support across various service roles as well as hands-on preparation of food items.

- Operated and maintained the food truck efficiently during large campus events.
- Prepared diverse menu offerings following company recipes, serving hundreds of customers.
- Actively managed inventory, guaranteeing availability of necessary supplies.
- Upholding strict food safety procedures resulted in consistently high health inspection ratings.
- Collaborated with teammates during event setups and breakdowns, organizing workflows.
- Built rapport with customers through approachable service and attentive engagement.

Culinary Assistant

Student Lab  September 2024 - December 2024  San Diego, CA

Contributed to hands-on culinary education by assisting instructors and facilitating student learning experiences. This role sharpened skills in operational organization and reinforced adherence to food safety practices.

- Supported culinary classes by preparing instructional materials and ingredients.
- Guided peers in executing food preparation techniques while enhancing their understanding.
- Ensured a clean working environment conducive to safe cooking practices.
- Monitored inventory levels and communicating supply needs for future lessons and labs.

LANGUAGES



MY CAREER



- Food Truck Operation Team Member at University Project (1.6 Years)
- Culinary Assistant at Student Lab (3 Months)
- Food Safety Research Assistant at University Research Lab (7 Months)

- Demonstrated best-in-class food handling to enhance peer learning and compliance.

Food Safety Research Assistant

University Research Lab 📅 January 2024 - August 2024 📍 San Diego, CA

Engaged in research initiatives focused on food safety standards, working closely with academic professionals to develop better protocols for food truck operations. Produced valuable insights and training materials for local food service businesses.

- Conducted comprehensive studies on prevailing food safety methodologies and effectiveness.
- Developed tailored protocols aimed at enhancing safe food handling in mobile units.
- Collaboratively analyzed compliance data against state health regulations.
- Educated peers through workshops and presentations surrounding food safety imperatives.
- Created resource materials for food truck operators emphasizing best practices in sanitation.

LEADERSHIP & AWARDS

- Dean's List, San Diego State University, 2024
- Culinary Excellence Award, San Diego State University, 2025

CERTIFICATIONS

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

PROFESSIONAL AFFILIATIONS

- Member, Culinary Arts Club, San Diego State University
- Volunteer, Local Food Bank, San Diego, CA

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST