

Ishaan Elliott

Line Chef

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STRENGTHS

- Team Collaboration**
Enviied for creating inclusive discussions that boosted morale and productivity with peers at The Flavor Wagon.
- Food Presentation Skills**
Received compliments from customers frequently for artistic food arrangements, elevating dining experience.
- Adaptability Under Pressure**
Excelled in rapid Petrichor sauces during busy shifts directly influencing sales and customer retention.
- Time Management**
Implemented faster prep strategies that dramatically increased order handling capabilities during peak hours.
- Customer Engagement**
Established rapport with patrons that fostered trust and repeat business, significantly benefiting revenue streams.

SKILLS

- Culinary Techniques
- Food Safety
- Team Collaboration
- Time Management
- Menu Execution
- Customer Service
- High-Volume Cooking
- Ingredient Sourcing
- Food Prep
- Menu Development
- Station Management
- Plate Presentation
- Sanitation Standards
- Inventory Control
- Multi-Tasking
- Recipe Adherence

SUMMARY

Culinary professional with over 5 years of diverse experience in high-volume kitchen environments. Proven track record executing menus with excellence and ensuring top-quality food presentation. Expertise in food safety protocols, collaboration, and efficient kitchen operations. Known for crafting memorable dining experiences through a true passion for food, adaptability under pressure, and ability to work cohesively with team members. Enthusiastic about joining Fork in the Road's culinary team to leverage skills in preparing elevated dishes while contributing positively to the organization's reputation and growth.

EXPERIENCE

Line Cook

The Flavor Wagon January 2024 - Present Chicago, IL

- Focused on delivering high-quality dish execution within fast-paced environments by expertly managing food preparation tasks and multitasking efficiently across various orders. Collaborates closely with team members to enhance workflow during busy events and continually improve service delivery.
- Prepared menu items according to established recipes while maintaining standards for flavor and presentation.
 - Diligently managed multiple cooking orders during peak hours, ensuring quick service without compromising quality.
 - Maintained an organized station, keeping ingredients stocked and equipment ready for busy service.
 - Opened and closed stations daily, adhering to cleanliness and food safety standards to guarantee compliance.
 - Assisted in developing new menu items, incorporating seasonal ingredients to attract repeat customers.

Prep Cook

Culinary Creations June 2021 - December 2023 Naperville, IL

- Provided crucial support in fast-paced catering operations, contributed to program efficiency, and maintained high food safety standards. Participated in training programs that enhanced team performance and customer interactions.
- Supported line chefs in food preparations, enhancing overall kitchen output during high-demand service periods.
 - Consistently applied food safety regulations and sanitation practices to maintain compliance in all aspects of kitchen operations.
 - Greeted and engaged diners to gather feedback, leading to improvements in the overall dining experience.
 - Facilitated onboarding of new staff members regarding kitchen operational procedures and hygiene requirements.

Line Cook

Gourmet Deli March 2020 - May 2021 Peoria, IL

- Expertly executed a variety of menu ingredients following precise recipes, preserved meal consistency, and ensured customer satisfaction throughout high-volume service times. Fostering open communication channels facilitated a productive and harmonious kitchen environment.
- Executed diverse dishes as per defined recipes, maintaining strict adherence to taste and visual appeal.
 - Worked directly with kitchen staff during rush hours, effectively prioritizing tasks to elevate service speed.
 - Regularly performed upkeep duties for the workstation, verifying health regulation compliance was consistently achieved.
 - Collaboratively communicated with team members to troubleshoot issues promptly and deliver meals within tight timeframes.

LANGUAGES



MY CAREER



LEADERSHIP & AWARDS

- ServSafe Food Handler Certification, 2023
- Employee of the Month, The Flavor Wagon – Recognized for exemplary customer service and teamwork, July 2025

EDUCATION

Culinary Arts Diploma
Culinary Institute of America 🎓 GPA: 3.8 📅 2022 📍 Hyde Park, NY
Coursework: Culinary Techniques, Food Safety Principles, Modern Cooking Methods, Knife Skills

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2023
- Advanced Culinary Techniques Certification 📅 2022

TECHNICAL SKILLS

- Cooking Equipment:** Ovens, Grills, Fryers
- Food Safety Standards:** HACCP, ServSafe Guidelines, Local Regulations
- Kitchen Management Tools:** Inventory Systems, Ordering Software, Scheduling Applications
- Food Preparation Techniques:** Grilling, Sautéing, Roasting
- Service & Presentation:** Plating Skills, Garnishing Techniques, Buffet Setups
- Sanitation Practices:** Surface Sanitizers, Personal Hygiene Protocols, Waste Disposal Systems
- Stock Management:** FIFO Method, Inventory Records, Supply Communication
- Recipe Development:** Creating Seasonal Dishes, Flavor Pairing, Menu Variation
- Team Training:** New Hire Orientation, Kitchen Workflows, Health Regulations
- Communication Skills:** Coordination Meetings, Customer Interaction, Team Debriefs

PROFESSIONAL AFFILIATIONS

- Local Culinary Society – Active member engaging in workshops and community food events.
- Community Kitchen Initiative – Volunteer chef supporting healthy meal initiatives for underserved communities.

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST