

Eli Carey

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SUMMARY

Dedicated culinary professional with two years in dynamic food service settings. Oversaw daily operations of a mobile food truck, ensuring top-tier food quality and exceptional customer service. Managed inventory efficiently, while adhering to stringent safety standards. Proficient in Aloha and Micros POS systems for effective sales processing. Trained staff on best practices, fostering a cohesive and enthusiastic team environment. Committed to customer satisfaction through upselling techniques that enhanced the dining experience. Excited to contribute culinary passion and operational excellence to create memorable experiences.

EXPERIENCE

Food Truck Line Cook June 2025 - Present
Culinary Innovations LLC *Wausau, WI*

Spearhead daily food truck operations, enhancing both food quality and customer interactions. Maintain stringent cleanliness and sanitation levels, prioritizing health regulations. Lead inventory management practices, optimizing supply orders and stock levels. Utilize advanced POS systems for seamless cash handling and accurate sales monitoring. Develop training programs for new employees, emphasizing efficient workflow and customer engagement strategies. Employ upselling techniques, boosting overall sales during busy periods.

- Managed all aspects of mobile food service, ensuring high-quality meals served consistently.
- Trained staff on superior food safety measures, improving compliance and reducing waste.
- Implemented engaging customer service practices, resulting in repeat business and increased sales.
- Oversaw inventory processes, minimizing food costs through strategic ordering and stock monitoring.
- Drove sales growth by integrating effective upselling methods into daily service practices.
- Utilized operational feedback to refine menu offerings, enhancing the customer's culinary experience.

Line Cook April 2024 - May 2025
Quick Bites Cafe *Green Bay, WI*

Supported kitchen efficiency in a bustling cafe environment, focusing on food presentation and quality. Assisted in managing peak-hour operations, balancing multiple tasks to meet customer demands. Ensured strict adherence to food safety protocols and sanitation procedures.

- Created dishes following strict guidelines, maintaining overall culinary standards.
- Collaborated with kitchen personnel to improve workflow and streamline service delivery.
- Engaged directly with customers, receiving positive testimonials for outstanding service.
- Participated in weekly inventory assessments, contributing to waste reduction efforts.
- Maintained comprehensive knowledge of food safety guidelines, ensuring compliance throughout service.
- Contributed ideas during team meetings to innovate menu items, supporting continuous improvement.

Kitchen Assistant January 2023 - March 2024
The Gourmet Truck *Appleton, WI*

Assisted food preparation for diverse culinary offerings, showcasing teamwork in high-pressure scenarios. Maintained kitchen hygiene and organization to ensure safe working conditions. Engaged customers, delivering an inviting experience with informative order-taking.

- Supported chefs in assembling dishes to meet menu specifications accurately.
- Facilitated cleanliness in shared kitchen spaces, further strengthening team morale.
- Dominated register operations, ensuring precise transactions and accountability.
- Promoted excellent customer relations, repeatedly acclaimed for responsiveness and friendliness.
- Took part in training sessions focused on enhancing safety standards within the kitchen.
- Brainstormed improvements in service methods during regular team reviews, influencing operational adjustments.

LEADERSHIP & AWARDS

- ServSafe Food Manager Certification, 2025
- Employee of the Month at Culinary Innovations, October 2025

EDUCATION

Culinary Arts Diploma 2023
Madison Culinary School GPA: 3.8 *Madison, WI*

Coursework: Food Safety, Inventory Management, Customer Service, Cooking Techniques

CERTIFICATIONS

- ServSafe Food Manager Certification 📅 2025
- Culinary Fundamentals Certificate 📅 2023

TECHNICAL SKILLS

- **POS Systems:** Aloha, Micros
- **Food Safety Practices:** HACCP, ServSafe guidelines, Sanitation procedures
- **Culinary Tools:** Knives, Griddles, Fryers
- **Meal Preparation Techniques:** Grilling, Sautéing, Baking
- **Sales Strategies:** Upselling, Cross-selling, Customer retention
- **Management Software:** Inventory tracking software, Sales analysis tools
- **Customer Engagement:** Order processing, Menu explanations, Feedback solicitation
- **Team Coordination:** Training new hires, Scheduling shifts, Task delegation
- **Financial Tracking:** Register balancing, Sales recording, Expense management
- **Communication Methods:** Face-to-face interactions, Team briefings, Customer feedback

SKILLS

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|------------------------|-------------------------|--------------------------|------------------------------|
| • Food Preparation | • Micros POS | • Cash Handling Skills | • Menu Planning |
| • Customer Service | • Food Safety Standards | • Upselling Techniques | • Conflict Resolution |
| • Inventory Management | • Team Leadership | • Time Management Skills | • Diagnostic Problem Solving |
| • Aloha POS | • Sanitation Procedures | • Retail Math | • Quality Control |

PROFESSIONAL AFFILIATIONS

- Active Member of the Wisconsin Chefs Association
- Volunteer Cook at Local Community Center

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST