

Madison Bridges

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SUMMARY

Enthusiastic culinary student with over two years of hands-on cooking experience. Trained extensively in food preparation and kitchen management. Maintains high standards of food safety and sanitation while contributing effectively to kitchen operations. Proven skills in menu planning, ingredient selection, and adherence to standardized recipes. Demonstrated ability to collaborate with teams to create exceptional dining experiences. Ready to apply knowledge and passion for food to enhance cooking efforts at Union Square Events.

EDUCATION

Associate Degree in Culinary Arts

Albany Culinary Institute GPA: 3.8

2026
Albany, NY

Coursework: Food Safety, Menu Planning, Ingredient Sourcing, Kitchen Management

TECHNICAL SKILLS

- Culinary Techniques: Baking, Broiling, Steaming
- Kitchen Equipment: Grills, Ovens, Fryers
- Food Safety Standards: HACCP, ServSafe, USDA Guidelines
- Menu Planning Software: ChefTec, SimpleOrder, Apron
- Sanitation Procedures: Cleaning Protocols, Waste Disposal, Restaurant Regulations
- Time Management Tools: Schedule Tracking, Task Prioritization, Multi-tasking
- Nutrition Knowledge: Diet Calculations, Allergen Awareness, Healthy Meals
- Supply Chain Management: Inventory Systems, Supplier Relations, Procurement Strategies
- Assignment Planning: Project Management, Event Planning, Task Lists
- Communication Skills: Customer Liaison, Team Meetings, Feedback Sessions

SKILLS

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|--------------------|-----------------------------|--------------------------------|--------------------|
| Food Preparation | Kitchen Equipment Operation | Client Interaction | Customer Service |
| Menu Planning | Time Management | Recipe Development | Event Coordination |
| Food Safety | Inventory Control | Sanitation Standards | Problem Solving |
| Team Collaboration | Cooking Techniques | Dietary Restrictions Knowledge | |

EXPERIENCE

Culinary Intern

University Project

January 2026 - Present
Albany, NY

Assists in diverse menu item preparations during culinary labs, focusing on food safety and efficiency. Responsibilities involve engaging with various kitchen equipment.

- Participated in preparatory tasks, ensuring ingredient quality aligns with seasonal cuisine trends.
- Collaborated with peers for seamless operation during meal preparation, ensuring timely completion.
- Implemented sanitation protocols, achieving compliance with health regulations in the kitchen environment.
- Developed proficiency with kitchen tools, including grills and ovens, enhancing technical skillset.
- Took feedback from instructors seriously, improving techniques in plating and presentation.
- Joined brainstorming sessions for menu creation, driving creative discussions on dish concepts.

Culinary Assistant

University Project

September 2025 - December 2025
Albany, NY

Supported daily meal preparations under guidance, helping maintain high-quality culinary standards.

- Monitored and adjusted cooking temperatures to assure optimal food quality and flavor profile.
- Coordinated themed dinner events, effectively managing team communication and task delegation.
- Enhanced skills in portioning and advanced preparation techniques during events under pressure.
- Engaged in rigorous training focused on food safety, sharpening knife skills and handling practices.
- Fostered collaboration within a diverse culinary team, reinforcing supportive kitchen engagement.
- Received praise for creativity in student-led culinary competitions, bolstering confidence in skills.

LEADERSHIP & AWARDS

- Dean's List, Albany Culinary Institute, 2025
- First Place, Culinary Arts Competition, Albany Culinary Institute, 2025

CERTIFICATIONS

- Food Handler Certification 📅 2026
- ServSafe Certification 📅 2026

PROFESSIONAL AFFILIATIONS

- Member, Culinary Club, Albany Culinary Institute
- Volunteer, Local Food Bank, Albany, NY

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST