

Alani Jenkins

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SUMMARY

Enthusiastic kitchen cook with over two years in fast-paced dining environments. Expertise includes food prep, safety protocols, and maintaining strict cleanliness standards. Effectively collaborates with back-of-house teams to deliver exceptional service during peak times. Proven capacity to prepare a variety of menu items accurately while adhering to presentation guidelines. Track record of implementing sanitation procedures for compliance, fostering safe dining experiences. Passionate about culinary excellence, striving for heightened efficiency while creating delicious meals that meet customer expectations. Eager to contribute culinary skills at Delicious Dining Co.

EXPERIENCE

Kitchen Assistant

June 2025 - Present

Culinary Arts Academy

Portland, OR

Engaged as a Kitchen Assistant to support kitchen operations through food preparation and team collaboration in a vibrant culinary academy setting.

- Executed ingredient preparation, ensuring compliance with established recipes and presentation guidelines, contributing to smooth daily operations.
- Maintained cleanliness regularly, operating kitchen equipment proficiently and adhering to health regulations, thus securing high-standard safety practices.
- Collaborated closely with chefs and colleagues, enhancing workflow efficiency and sharing key insights from training sessions on food techniques.
- Monitored stock levels continuously, engaging in inventory support to ensure readiness amid dynamic kitchen demands.
- Assisted in planning and executing cooking techniques that engaged students, promoting a deeper understanding of food quality and creativity.
- Participated proactively in final dish presentations, enhancing overall quality and fostering pride among students achieving culinary milestones.

Line Cook

January 2025 - May 2025

Gourmet Bistro

Portland, OR

Served as Line Cook at a bustling bistro, responsible for high-volume meal preparation and ensuring adherence to dining standards in a fast-paced environment.

- Prepared intricate dishes under tight timelines, delivering high-quality meals consistently during peak service hours and boosting overall team performance.
- Oversaw food safety measures diligently, including proper storage practices to uphold health compliance throughout various service periods.
- Contributed creatively by participating in menu enhancement discussions, infusing seasonal ingredients into daily specials and menu items.
- Mentored new team members on efficient cooking methods and vital kitchen safety protocols, thereby fostering cooperation and skill sharing within the team.
- Facilitated team connectivity by engaging in strategy meetings aimed at addressing operational challenges, enhancing communication pathways significantly.
- Ensured workstations met hygiene standards regularly, showcasing meticulous care towards equipment maintenance and overall kitchen organization.

PORTFOLIO

Title: Culinary Portfolio

Link: Portfolio website available upon request.

Description: Highlights various culinary techniques and creative dish presentations crafted during coursework.

LEADERSHIP & AWARDS

- ServSafe Food Handler Certification, awarded 2025
- Culinary Techniques Certification, awarded 2025

EDUCATION

Associate of Applied Science in Culinary Arts

2025

Portland Community College GPA: 3.8

Portland, OR

Coursework: Food Safety, Culinary Techniques, Menu Development, Sanitation Standards

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2025
- Culinary Techniques Certification 📅 2025

TECHNICAL SKILLS

- **Culinary Tools:** Knives, Mixers, Grinders
- **Kitchen Equipment:** Ovens, Stovetops, Grills
- **Food Safety Standards:** HACCP, ServSafe, OSHA
- **Prep Techniques:** Sautéing, Roasting, Baking
- **Service Skills:** Table Setting, Food Plating, Client Interaction
- **Software Tools:** POS Systems, Inventory Software, Scheduling Apps
- **Cleaning Supplies:** Detergents, Sanitizers, Cleaning Tools
- **Recipe Management:** Standard Recipes, Specials Catalog, Recipe Books
- **Emergency Procedures:** Fire Safety, First Aid, Evacuation Plans
- **Operational Practices:** Staff Coordination, Workflow Optimization, Shift Logistics

SKILLS

- | | | | |
|------------------------|------------------------|------------------------|-----------------------|
| • Food Preparation | • Recipe Adherence | • Menu Planning | • Dietary Preferences |
| • Sanitation Protocols | • Inventory Management | • Quality Control | • Task Prioritization |
| • Team Collaboration | • Cooking Techniques | • Communication Skills | • Safety Procedures |
| • Time Management | • Health Compliance | • Problem Solving | • Presentation Styles |

PROFESSIONAL AFFILIATIONS

- Active member of American Culinary Federation
- Volunteered at local food banks for community outreach events

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST