

# Mason Mejia

## Kitchen Staff

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### STRENGTHS

- 🗣️ **Effective Communicator**  
Facilitated understanding between team members and ensured clear execution of responsibilities without miscommunication.
- 👥 **Adaptable Team Player**  
Shown ability to shift focus seamlessly among tasks as priorities changed, contributing to overall team dynamics.
- 🕒 **Strong Work Ethic**  
Demonstrated punctuality and commitment to deliver quality outcomes consistently under pressure in fast-paced settings.
- 🛡️ **Safety Advocate**  
Championed adherence to proper sanitization mandates, often bringing attention to non-compliance situations effectively.
- 💡 **Creative Problem Solver**  
Employed innovative thinking to enhance operational standards, regularly initiating discussions on effective solutions.

### SKILLS

Food preparation  
Kitchen equipment operation  
Sanitation and food safety  
Inventory management  
Team collaboration  
Bilingual: English and Spanish

### LANGUAGES

English Native

### SUMMARY

Enthusiastic kitchen staff member bringing hand-on experience in high-volume food service settings. Skilled at supporting daily operations while maintaining hygiene standards. Committed to safe cooking practices, adhering strictly to recipes and dietary preferences. Recognized for fostering a collaborative team environment that enhances productivity. Passionate about food preparation and compliance with health regulations. Eager to engage fully in new challenges and contribute positively to kitchen efficiency and safety.

### EDUCATION

#### Bachelor of Arts in Culinary Arts

University of Washington 🎓 GPA: 3.5 📅 2026 📍 Seattle, WA

**Coursework:** Food Safety Management, Advanced Cooking Techniques, Nutrition Principles, Restaurant Operations

### TECHNICAL SKILLS

- **Culinary Technologies:** Knife Skills, Baking Techniques, Plate Presentation
- **Food Safety Standards:** HACCP, ServSafe, Health Codes
- **Kitchen Equipment:** Ovens, Mixers, Fryers
- **Recipe Development:** Standard Recipes, Dietary Needs, Sauce Preparation
- **Operational Procedures:** Standard Operating Procedures, Workflow Optimization, Food Inventory Management
- **Training & Instruction:** Culinary Workshops, Peer Teaching, Recipe Demonstrations
- **Communication Tools:** Team Meetings, Feedback Sessions, Collaboration Platforms
- **Time Management:** Shift Scheduling, Task Prioritization, Deadlines Adherence
- **Customer Service:** Client Interactions, Feedback Collection, Special Requests Handling
- **Pasta Preparation:** Dough Kneading, Filling Creation, Cooking Methods

### EXPERIENCE

#### Kitchen Staff Assistant

University Project 📅 January 2026 - Present 📍 Seattle, WA

Assisted kitchen management in the execution of daily operations in a busy university dining setting. Worked closely with kitchen teams to support meal preparations and ingredient production.

- Operated various kitchen appliances following safety protocols, reducing risk of accidents.
- Prepared ingredients efficiently, including dough kneading and filling production, optimizing kitchen workflow.
- Maintained cleanliness across all workstations, ensuring compliance with health standards.
- Monitored supplies and inventory levels effectively, facilitating timely reorders when necessary.
- Collaborated actively with team members to respect dietary restrictions and meet diverse client needs.
- Assured adherence to standard operating procedures and recipe specifications to ensure food quality.

#### Food Safety Intern

Academic Research 📅 September 2025 - December 2025 📍 Seattle, WA

Engaged in rigorous research focused on best cleaning practices within food service environments. Assisted in theory application while observing real-world compliance issues.

- Investigated effectiveness of sanitation procedures through data collection and evaluation.

MY CAREER



- Kitchen Staff Assistant at University Project (7 Months)
- Food Safety Intern at Academic Research (3 Months)
- Culinary Techniques Developer at Capstone Project (5 Months)

- Contributed to developing practical training aides for incoming kitchen staff on safety protocols.
- Collaboratively examined kitchen operations against local health regulations to correct violations.
- Presented research findings addressing student body safety education in culinary applications.
- Participated in seminars showcasing hygienic practices essential for operational success.
- Documented comprehensive insights provided to faculty and improved departmental approaches.

Culinary Techniques Developer

Capstone Project 📅 January 2025 - June 2025 📍 Seattle, WA

- Developed and instructed culinary techniques innovative to traditional dishes, shaping educational workshops aimed at peers. Hands-on learning established optimization of cooking methods.
- Expertly devised training modules which created campus excitement around culinary arts.
  - Executed peer-based evaluations ensuring implementation of practiced skills and keeping morale high.
  - Feedback collected showcased improvement areas and honed teaching strategies for future fellows.
  - Produced instructional materials that inspired ongoing education initiatives within programs.
  - Demonstrated cooking sessions yielded encouraging participant growth and skill enhancement.
  - Earned accolades recognizing contributions significantly benefitting educational culinary landscapes.

LEADERSHIP & AWARDS

- Dean's List, University of Washington, 2025
- Culinary Arts Scholarship Recipient, 2025

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- CPR and First Aid Certified 📅 2026

PROFESSIONAL AFFILIATIONS

- Member, Culinary Club, University of Washington
- Volunteer, Local Food Bank, Seattle, WA

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST