



Laura Valencia

Lead Line Cook

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SUMMARY

Passionate culinary professional dedicated to delivering high-quality dishes while excelling in fast-paced kitchen environments. Bringing over 5 years of diverse cooking experience with a focus on teamwork and communication. Strives for culinary excellence through efficient workflows, meticulously checks ingredient quality, and maintains an impeccably organized workspace. Capable in various cooking techniques, including sautéing, grilling, and baking. Committed to upholding sanitation standards while fostering collaboration among the kitchen staff. Eager to contribute talents and energy to Culinary Haven, enriching guests' dining experiences with delightful meals.

EXPERIENCE

Line Cook

Culinary Arts Kitchen 📅 March 2024 - Present 📍 Houston, TX

Serves as key member of a busy kitchen team responsible for exceptional daily food production. Supports menu execution, ensures cleanliness, and incorporates efficient ordering processes to optimize inventory management.

- Managed preparation of workstations, ensuring timely production during high-demand service peaks.
- Executed diverse cooking techniques to consistently deliver high-quality, visually appealing dishes.
- Encouraged collaboration among kitchen staff, resulting in effective communication and a positive environment.
- Maintained kitchen hygiene, diligently following sanitation protocols for a clean operation.
- Streamlined inventory checks and orders, reinforcing optimal stock levels for timely meal prep.
- Guided new employees by sharing best practices for food preparation and operational procedures.

Cook

Gourmet Eats 📅 January 2022 - February 2024 📍 San Antonio, TX

Contributed culinary skills in a renowned kitchen known for exciting flavors. Managed menu items while ensuring adherence to quality standards and fostering a collaborative culture.

- Utilized various cooking methods to ensure consistency in flavor and presentation across menu offerings.
- Led food presentation efforts, crafting appealing dishes that enhanced guests' dining experiences.
- Operated kitchen equipment, conducting regular maintenance checks for optimal efficiency.
- Performed ingredient quality inspections, guaranteeing freshness and compliance with health regulations.
- Collaborated in menu planning sessions, providing creative input for new seasonal dishes.
- Built strong rapport with kitchen staff, promoting positive interpersonal dynamics and teamwork.

Prep Cook

Fresh Ingredients Bistro 📅 June 2020 - December 2021 📍 Austin, TX

Played integral role in a high-volume kitchen, engaging in food prep, during peak hours and supporting head chef's vision for weekly specials.

- Assisted in efficiently preparing ingredients and setting up cooking stations for daily operations.
- Followed strict sanitation standards, maintaining operational cleanliness throughout kitchen areas.
- Supported head chef by preparing daily specials and meeting set quality thresholds.
- Conducted inventory tracking, assisting in timely supply procurement aligned with ongoing needs.

STRENGTHS



Exceptional Cooking Skills

Demonstrates versatility with various cooking methods, successfully adapting to different cuisines and preferences.



Team Collaboration

Encourages a cooperative atmosphere where all kitchen staff can thrive, enhancing overall efficiency.



Sanitation Focused

Prioritizes hygiene practices ensuring a safe environment for food preparation and customer satisfaction.



Multitasking Abilities

Effectively manages multiple tasks under pressure without sacrificing quality, demonstrating calmness.



Creative Menu Development

Contributes unique ideas to elevate offerings based on seasonal ingredients and customer taste preferences.

SKILLS

Culinary Techniques

Kitchen Equipment Operation

Food Safety & Sanitation

Team Collaboration

Inventory Management

Menu Development

LANGUAGES

English Native

Spanish Proficient

MY CAREER



- Line Cook at Culinary Arts Kitchen (2.4 Years)
- Cook at Gourmet Eats (2.1 Years)
- Prep Cook at Fresh Ingredients Bistro (1.5 Years)

- Trained junior kitchen staff in foundational food preparation techniques and proper safety protocols.
- Engaged with patrons, actively seeking feedback to improve culinary offerings.

LEADERSHIP & AWARDS

- ServSafe Food Handler Certification, awarded in 2021
- Culinary Techniques Certification, achieved in 2020

EDUCATION

Culinary Arts Diploma

Austin Culinary School 🎓 GPA: 3.8 📅 2020 📍 Austin, TX

Coursework: Culinary Techniques, Food Safety, Kitchen Management, Menu Planning

CERTIFICATIONS

- ServSafe Food Handler 📅 2021
- Culinary Techniques 📅 2020

TECHNICAL SKILLS

- **Cooking Techniques:** Grilling, Sautéing, Baking
- **Kitchen Tools:** Oven, Grill, Blender
- **Food Safety Standards:** HACCP, ServSafe, Sanitation Guidelines
- **Team Communication:** Daily Briefings, Team Huddles, Collaborative Decision-Making
- **Inventory Systems:** FIFO, Stock Auditing, Ordering Platforms
- **Equipment Maintenance:** Calibration, Regular Inspections, Repairs
- **Digital Tools:** POS Systems, Recipe Management Software, Scheduling Applications
- **Presentation Techniques:** Garnishing, Plating Strategies, Visual Appeal Focus
- **Time Management:** Shift Planning, Priority Setting, Task Delegation
- **Customer Service:** Direct Engagement, Feedback Collection, Dining Experience Enhancement

PROFESSIONAL AFFILIATIONS

- Member of Texas Chef Association since 2021
- Volunteered at local food bank, engaging in community outreach initiatives

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST