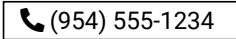
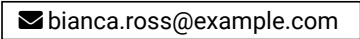
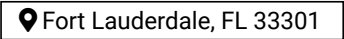


Bianca Ross

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 linkedin.com/in/biancaross

 Fort Lauderdale, FL 33301

SUMMARY

Dedicated culinary professional with hands-on experience in high-paced restaurant settings. Over five years delivering memorable dining experiences through exceptional food preparation and taste, maintaining strict adherence to recipes while incorporating seasonal ingredients. Proven ability to create a collaborative team environment that fosters creativity and maximizes efficiency, supporting chefs in developing enticing menus. Transparency and communication drive my work ethic, cultivating trust with colleagues. Passionate about food safety standards and committed to rigorous kitchen cleanliness, which consistently earns positive customer feedback. Eager to leverage previous success into new challenges for Culinary Delights Inc.

EXPERIENCE

Line Cook
Gourmet Kitchen Co.

January 2024 - Present
Miami, FL

- Raising kitchen performance at Gourmet Kitchen Co. by efficiently preparing menu items under established quality standards. Collaborates daily with chefs and other staff, ensuring seamless service during meals while enhancing customer satisfaction.
- Executed precise cooking techniques, improving meal delivery times and quality consistency.
 - Promoted cleanliness and orderliness throughout the kitchen, resulting in positive health inspection outcomes.
 - Orchestrated weekly collaboration meetings to unify kitchen objectives and select seasonal ingredient usage.
 - Monitored inventory levels closely, taking initiative to replenish supplies before shortages impacted service.
 - Mentored new line cooks on best practices in food preparation to build a cohesive workforce.
 - Engaged actively in training sessions to elevate personal skills and stay current with industry standards.

Line Cook
Taste of Tradition

June 2021 - December 2023
Boca Raton, FL

- Served as a key player overseeing efficient kitchen operations at Taste of Tradition while preparing diverse menus tailored to customer preferences, often leveraging teamwork for timely delivery and quality assurance.
- Managed food preparations efficiently, ensuring all dishes were ready within peak service hours.
 - Upheld stringent hygiene protocols leading to outstanding health department assessments.
 - Participated in the thoughtful training of junior team members, sharing expertise in culinary techniques.
 - Optimized workflow through effective multitasking, consistently meeting customers' expectations without delays.
 - Developed innovative dish suggestions by blending seasonal elements and guest feedback for enhanced risk-based decision-making.
 - Contributed insights during management discussions on menu improvement, impacting overall customer engagement positively.

LEADERSHIP & AWARDS

- Dean's List, Culinary Arts Academy - 2024
- Culinary Competition Finalist - 2023

EDUCATION

Culinary Certificate
Culinary Arts Academy GPA: 3.8

2025
Boca Raton, FL

Coursework: Culinary Techniques, Food Safety Standards, Menu Planning, Inventory Management

CERTIFICATIONS

- ServSafe Food Handler Certification  2025
- Culinary Arts Certification  2025

TECHNICAL SKILLS

- Cooking Techniques:** Sautéing, Grilling, Baking
- Kitchen Equipment:** Ovens, Pressure Cookers, Fryers
- Food Safety Standards:** HACCP, ServSafe Guidelines, USDA Regulations
- Inventory Systems:** FIFO, PAR Levels, Inventory Auditing
- Culinary Methods:** Plating, Braising, Boiling
- Communication Tools:** Team Meetings, Shift Huddles, Daily Briefings
- Cuisine Specialties:** Italian, Mediterranean, Contemporary American

- **Menu Development Tools:** Tasting Panels, Customer Surveys, Seasonal Trello Boards
- **Cleaning Protocols:** Daily Sanitation, Workstation Clean-Up, Equipment Maintenance
- **Training Techniques:** Mentoring, Peer Feedback, Skill Workshops

SKILLS

- | | | | |
|-------------------------|-------------------------------|-------------------------|-----------------------|
| • Culinary Techniques | • Team Collaboration | • Recipe Development | • Problem-Solving |
| • Food Safety Standards | • Time Management | • Ingredients Knowledge | • Adaptability |
| • Menu Planning | • Cooking Equipment Operation | • Cleaning Protocols | • Multitasking |
| • Inventory Management | • Dish Presentation | • Customer Service | • Conflict Resolution |

PROFESSIONAL AFFILIATIONS

- Florida Restaurant Association Member
- Local Charity Food Program Volunteer

LANGUAGES

- English (Native)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST