



Bianca Ross

Line Cook - Garde Manger

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STRENGTHS

- 💬 **Strong Communication Skills**
Encouraged open dialogue among kitchen staff, fostering collaboration and mutual respect, which improved team's morale.
- 👥 **Team Spirit Builder**
Consistently motivated peers through teamwork, receiving recognition as a reliable collaborator during busy shifts.
- 💡 **Quick Learning Ability**
Adapted rapidly to new cooking techniques and equipment, streamlining processes for greater effectiveness and productivity.
- 🔪 **Culinary Innovation**
Proposed dish adaptations based on customer feedback, leading to popular additions on the menu celebrated by guests.
- 🕒 **Excellent Time Management**
Skillfully prioritized tasks to ensure every dish was prepared on time without sacrificing quality or flavor.

SKILLS

Culinary Techniques

Food Safety Standards

Menu Planning

Inventory Management

Team Collaboration

Time Management

Cooking Equipment Operation

Dish Presentation

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

Recipe Development

Ingredients Knowledge

Cleaning Protocols

Customer Service

Problem-Solving

Adaptability

Multitasking

Conflict Resolution

LANGUAGES

English

Native

MY CAREER



● Line Cook at Gourmet Kitchen Co. (2.6 Years)

● Line Cook at Taste of Tradition (2.5 Years)

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

PROFESSIONAL AFFILIATIONS

- Florida Restaurant Association Member
- Local Charity Food Program Volunteer

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST