

Leila Miles

Pizza Cook

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STRENGTHS

-  **Team Collaboration**
Frequently collaborated with kitchen staff, creating a positive work environment that enhanced service delivery.
-  **Time Management**
Improved ticket flow efficiency during peak hours, enabling timely dish presentation without compromising quality.
-  **Attention to Detail**
Earned recognition for precise topping placements and visual appeal, increasing customer satisfaction and loyalty.
-  **Problem Solving**
Actively resolved cooking schedule conflicts, ensuring smooth kitchen operations during busy shifts.
-  **Customer Service**
Developed strong relationships with patrons through attentive service and consistent quality, resulting in repeat visits.

SKILLS

Pizza preparation and oven operation
Food safety and sanitation practices
Effective communication and teamwork
Time management in fast-paced environments
Dough handling and proofing
Menu development and creativity
Ingredient inventory management
Ticket flow optimization
Sauces, cheeses, and toppings
Health code compliance
Oven temperature control

SUMMARY

Dedicated culinary professional with over 2 years of experience specializing in pizza preparation and kitchen operations. Proven ability to work effectively in fast-paced environments while maintaining quality and presentation standards. Responsible for managing dough handling, pizza assembly, and oven monitoring, ensuring all products meet company standards. Recognized for attention to detail and commitment to food safety that fosters customer satisfaction and repeat business. Eager to contribute skills and experience to new challenges while continuing to enhance culinary expertise.

EXPERIENCE

Pizza Cook

Gourmet Pizzeria  June 2024 - Present  Tampa, FL

- Support pizza preparation and kitchen operations by leading daily activities in a high-volume environment. Responsible for team collaboration, maintaining food safety standards, and training new staff on proper practices.
- Prepare, stretch, and shape dough according to recipe requirements, meeting quality standards consistently.
 - Build and bake pizzas, ensuring precise topping placement to enhance presentation and taste.
 - Optimize oven operations by monitoring temperatures and adjusting bake times for best results.
 - Maintain an organized and clean station, proactively managing ingredient stock for efficient service.
 - Implement rigorous food safety procedures, maintaining high compliance with health regulations.
 - Train new team members on oven management and dough techniques, fostering skill development.

Pizza Prep Cook

Café Gourmet  January 2023 - May 2024  Orlando, FL

- Contributed to kitchen operations as a prep cook, focusing on pizza assembly and collaborative menu enhancements. Ensured efficiency and customer satisfaction through teamwork and excellence in food preparation.
- Assisted chefs in creating pizzas, adhering to portion controls for consistent quality.
 - Managed ingredient inventory daily to minimize waste and optimize stock rotation.
 - Ensured kitchen cleanliness following strict health guidelines during each shift.
 - Engaged in menu brainstorming sessions, contributing innovative ideas for pizza toppings.
 - Supported front-of-house operations during hectic periods, enhancing guest experiences.
 - Cultivated strong communication within a diverse kitchen team, facilitating smooth operations.

LEADERSHIP & AWARDS

- Best Pizza in Town Award, Local Food Festival, 2025
- Dean's List, Orlando Culinary Institute, 2022-2023

EDUCATION

Culinary Arts Diploma

Orlando Culinary Institute  GPA: 3.8  2023  Orlando, FL

Coursework: Food Safety, Baking Techniques, Pizza Making, Menu Development

CERTIFICATIONS

- ServSafe Food Handler Certification  2023
- Culinary Techniques Certificate  2023

Diversity awareness

Customer engagement

Staff training and mentorship

Clean workstation maintenance

LANGUAGES

English Native

Spanish Intermediate

MY CAREER

3.5
YEARS

- Pizza Cook at Gourmet Pizzeria (2.2 Years)
- Pizza Prep Cook at Café Gourmet (1.3 Years)

TECHNICAL SKILLS

- **Culinary Skills:** Dough Handling, Pizza Assembly, Oven Monitoring
- **Safety Certifications:** ServSafe, Fire Safety Training, Cross-Contamination Awareness
- **Kitchen Tools:** Pizza Cutter, Dough Mixer, Baking Steel
- **Team Management Techniques:** Training Programs, Team Meetings, Conflict Resolution
- **Software Proficiency:** Inventory Tracking Software, Point of Sale Systems, Recipe Management Apps
- **Food Preparation Methods:** Baking, Broiling, Grilling
- **Menu Planning Tools:** Recipe Books, Online Databases, Seasonal Ingredient Lists
- **Nutritional Knowledge:** Food Allergen Awareness, Dietary Restrictions, Healthy Choices
- **Presentation Standards:** Plating Techniques, Garnishing, Portion Control
- **Quality Control Practices:** Taste Testing, Standard Operating Procedures, Customer Feedback Analysis

PROFESSIONAL AFFILIATIONS

- Member of the Culinary Student Association, 2021-Present
- Volunteer at Local Food Bank, 2022-Present

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST