

Alejandro Ng

📞 (303) 555-0123 ✉️ alejandro.ng@example.com

🌐 linkedin.com/in/alejandro-ng 📍 Denver, CO 80202



SUMMARY

Enthusiastic culinary professional with diverse kitchen experience dedicated to creating extraordinary dining experiences. Skilled in food preparation, safety, and quality assurance, which ensures each dish meets exacting standards. Familiar with operating various kitchen tools, including mixers, ovens, and pizza ovens, while adhering to recipe specifications. Strong communicator who promotes teamwork in fast-paced environments. Proven ability to manage multiple tasks effectively, ensuring timely service while maintaining comprehensive cleanliness and sanitation protocols. Eager to contribute culinary skills at KMG Culinary Group for unforgettable guest experiences.

EXPERIENCE

Line Cook May 2022 - Present
Gourmet Kitchen Co. *Boulder, CO*

In the role of Line Cook, responsible for preparing flavorful dishes across breakfast, lunch, and dinner menus. Tasked with maintaining exceptional food quality and ensuring timely meal preparations under pressure.

- Prepare varied dishes meticulously following established recipes, resulting in consistent guest satisfaction.
- Collaborate effectively with kitchen staff to streamline both food prep and order execution, enhancing overall efficiency during peak service.
- Uphold stringent safety and sanitation practices leading to a consistently safe working environment.
- Mentor new employees, equipping them with necessary skills on equipment use and best practices.
- Implement seasonal menu alterations based on locally sourced ingredients, merging culinary creativity with guest preferences.
- Assist in daily inventory management, optimizing stock levels to minimize waste while ensuring ingredient freshness.

Prep Cook June 2020 - April 2022
Culinary Arts Bistro *Fort Collins, CO*

As Prep Cook, contributed significantly to various food preparations. Ensured fresh ingredients met strict quality standards while supporting main kitchen operations.

- Executed precise preparation of menu items, directly impacting freshness and quality levels for finished products.
- Utilized kitchen equipment thoughtfully to optimize workflow during busy service hours.
- Maintained a clean workstation adhering to all safety protocols, cultivating a culture centered on high standards of hygiene.
- Provided valuable input during menu meetings about potential seasonal offerings utilizing local produce.
- Worked cohesively with team members, fostering an enjoyable workplace while achieving service goals.
- Recognized frequently by peers for unwavering support during hectic shifts, promoting a synergistic team atmosphere.

Cook January 2019 - May 2020
Artisan Pizza Place *Lakewood, CO*

Served as Cook specializing in handcrafted pizzas, where technical skill played a central role in crafting unique flavor profiles. Effectively engaged with customers and managed pizza production processes.

- Prepared a diverse range of pizzas, experimenting with dough techniques for enhanced taste.
- Monitored product temperatures and cooking times closely, resulting in consistent outcomes.
- Played a key role in managing inventory efficiently, implementing strategies that reduced excess supplies.
- Delivered exceptional customer interactions by accommodating specific requests promptly.
- Actively contributed ideas during planning sessions, improving kitchen dynamics and promotional opportunities.
- Honored with Employee of the Month accolade for dedication to impeccable service and excellent teamwork.

LEADERSHIP & AWARDS

- Received Employee of the Month award for outstanding performance in Artisan Pizza Place.
- Completed Culinary Skills Certification in 2025.

EDUCATION

Culinary Arts Diploma 2025
Denver Culinary School GPA: 3.8 *Denver, CO*

Coursework: Cooking Techniques, Food Safety, Menu Planning, Nutrition

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- Culinary Skills Certification 📅 2025

TECHNICAL SKILLS

- **Kitchen Equipment:** Knives, Mixers, Ovens
- **Food Safety Standards:** HACCP, ServSafe Procedures, Cleaning Protocols
- **Cooking Methods:** Grilling, Sautéing, Baking
- **Slicing Equipment:** Slicers, Mandolins, Choppers
- **Software Tools:** Ordering Systems, Inventory Management Software, Scheduling Tools
- **Assisting Techniques:** Plating, Portion Control, Garnishing
- **Menu Concepts:** Seasonal Menus, Customer Preferences, Special Requests Handling
- **Cleaning Methods:** Sanitizers, Surface Treatments, Equipment Maintenance
- **Service Skills:** Customer Interaction, Feedback Gathering, Conflict Resolution
- **Team Leadership:** Mentoring New Staff, Performance Coaching, Team Meetings

SKILLS

- | | | | |
|-----------------------------------|---------------------------|----------------------|-----------------------|
| • Food Preparation | • Team Collaboration | • Problem Solving | • Customer Service |
| • Kitchen Equipment Operation | • Time Management | • Inventory Control | • Ingredient Sourcing |
| • Safety and Sanitation Standards | • Quality Assurance | • Meal Presentation | • Task Prioritization |
| • Menu Development | • Effective Communication | • Recipe Development | • Conflict Resolution |

PROFESSIONAL AFFILIATIONS

- Member of Colorado Chefs Association, actively participating in workshops.
- Supported community causes through participation in local food drives.

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST