

Elena Klein

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SUMMARY

Dedicated culinary professional with over five years in high-paced kitchen environments, including hands-on experience managing pizza ovens. Proven record of thriving under pressure and enhancing customer satisfaction through exceptional quality control. Expertise in multitasking and organizational skills has consistently elevated team efficiency during peak hours. Committed to maintaining cleanliness and safety standards, resulting in higher health audit scores. Always eager to create innovative pizza recipes that excite customers and drive sales. Passionate about developing collaborative relationships within the team to achieve operational excellence.

EXPERIENCE

Lead Pizza Cook

Pizzeria Bella

May 2023 - Present

East Brunswick, NJ

- Oversee high-volume pizza production, ensuring perfect baking while leading a dynamic kitchen team. Responsibility includes training staff and advancing best practices in oven operation.
- Manage pizza oven during peak hours, delivering high-quality pizzas promptly to meet customer demands.
 - Enhance crust quality and consistency through improved cooking techniques, significantly raising customer satisfaction ratings.
 - Train new employees on kitchen protocols, creating an effective team-oriented atmosphere.
 - Conduct yield checks on ingredients, achieving a notable reduction in costs by optimizing inventory management.
 - Collaborate with upper management to craft new menu offerings, contributing robustly to increased sales.
 - Maintain exceptional cleanliness according to health and safety regulations, ensuring practice adherence.

Pizza Cook

Tony's Italian Kitchen

January 2021 - April 2023

Bridgewater, NJ

- Played key role in assisting kitchen operations during busy service periods. Developed expertise in managing various aspects of pizza preparation and inventory management.
- Skillfully operated pizza oven, ensuring timely delivery of top-quality pizzas during rush hours.
 - Refined temperature control methods for the oven to attain flawless bake results while improving time efficiency.
 - Contributed eagerly to pre-service preparations of baked goods, preserving quality before the dining area opened.
 - Delivered excellent customer service, which resulted in numerous positive customer interactions and repeat business.
 - Actively participated in strategizing session meetings, highlighting product improvements and addressing kitchen challenges.
 - Upheld strict food safety and cleanliness protocols, ensuring compliance all throughout shifts.

Culinary Assistant

The Pasta House

March 2019 - December 2020

Newark, NJ

- Supported chefs in preparing a range of dishes, emphasizing pizza craftsmanship and other baked items. Adapted quickly to the fast-paced environment.
- Assisted lead cooks efficiently in dish preparation with special focus on pizza and pastries.
 - Acquired essential cooking techniques and familiarity with task organization, aiding in workflow efficiency.
 - Engaged in tracking ingredient inventory levels and reporting discrepancies to ensure uninterrupted supplies.
 - Actively contributed to the allure of presentation and plating, enhancing overall customer satisfaction.
 - Worked collaboratively with fellow staff to streamline operations, improving the speed of service.
 - Diligently maintained kitchens to meet hygiene standards outlined by local health regulations.

LEADERSHIP & AWARDS

- Employee of the Month, Tony's Italian Kitchen, March 2022
- Best Presentation Award at the Culinary Arts Competition, Culinary Institute of New Jersey, May 2026

EDUCATION

Culinary Arts Diploma

Culinary Institute of New Jersey GPA: 3.7

2026

New Jersey

Coursework: Baking Techniques, Food Safety Management, Restaurant Operations, Culinary Innovation

CERTIFICATIONS

- Food Handler Certification 📅 2026
- SafeServe Certification 📅 2026

TECHNICAL SKILLS

- **Kitchen Equipment:** Pizza Ovens, Commercial Mixers, Fryers
- **Food Safety Standards:** HACCP, ServSafe, Health Codes
- **Inventory Management Systems:** Just-in-Time Inventory, FIFO, Supply Chain Basics
- **Culinary Techniques:** Sous Vide, Baking, Grilling
- **Presentation Techniques:** Plating Design, Garnishing, Visual Appeal
- **Communication Tools:** Kitchen Display Systems, Order Management Software, Point of Sale Systems
- **Cleaning Protocols:** Sanitation Procedures, Equipment Maintenance, Workplace Cleanliness
- **Recipe Development:** Flavor Pairing, Seasonal Ingredients, Menu Testing
- **Quality Control Measures:** Taste Testing, Visual Inspection, Consistency Check
- **Kitchen Operations Management:** Staff Coordination, Workflow Optimization, Timeline Management

SKILLS

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|-----------------------------------|------------------------------------|------------------------------|--|
| • High-volume kitchen operations | • Menu development and innovation | • Cooking technique mastery | • Operational efficiency |
| • Pizza preparation and cooking | • Time management and multitasking | • Oven management skills | • Health Department regulation knowledge |
| • Food safety and sanitation | • Customer service | • Presentation and plating | • Order precision |
| • Team training and collaboration | • Ingredient inventory management | • Collaboration and teamwork | |

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation since 2025
- Volunteer chef at Community Kitchen Soup Kitchen for two years

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST