

Autumn French

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SUMMARY

Dedicated culinary professional with over 2 years of experience in food preparation and customer service. Able to follow recipes meticulously while ensuring high hygiene standards and quality control. Successful completion of daily production schedules, assisting chefs in smooth kitchen operations and contributing effectively to team goals. Strong devotion to providing exceptional dining experiences for customers through proficient service and engaging interactions. Well-acquainted with HACCP compliance, emphasizing teamwork and effective communication. Aiming to leverage culinary skills and a positive attitude to support Bon Appétit Management Company in delivering top-notch service.

EXPERIENCE

Prep Cook

June 2025 - Present

Gourmet Bites

Racine, WI

Cooking professional responsible for meal prep and service in a fast-paced kitchen. Collaborates closely with chefs while ensuring that all food safety guidelines are followed.

- Collaborate with chefs to obtain daily production schedules and preparation requirements, ensuring efficient workflow.
- Prepare high-quality food items per standardized recipes, consistently meeting production targets for rapid service.
- Conduct daily tastings of meals to assure flavor profiles and quality, enhancing customer satisfaction.
- Maintain cleanliness of kitchen equipment and work areas by following established cleaning protocols after each use.
- Store, label, and date all ingredients as per HACCP guidelines, minimizing waste and ensuring safety.
- Resolve customer concerns promptly to enhance engagement and satisfaction.

Culinary Assistant

January 2025 - May 2025

Culinary Creations

Kenosha, WI

Provided foundational culinary support while adhering to health regulations. Maintained organized ingredient storage and engaged directly with customers.

- Assisted chefs with meal preparation and plating, focusing on maintaining a clean and safe kitchen environment.
- Supported daily kitchen documentation including production worksheets and waste logs to boost efficiency.
- Facilitated a welcoming atmosphere by taking orders from customers directly and serving their needs.
- Ensured consistent organization of the ingredient inventory, complying with health and safety standards.
- Participated in menu planning sessions and special events, displaying creativity and teamwork.

LEADERSHIP & AWARDS

- Dean's List, Kenosha Community College, 2025

EDUCATION

Culinary Arts Certificate

2026

Kenosha Community College GPA: 3.8

Kenosha, WI

Coursework: Culinary Techniques, Food Safety Practices, Menu Planning, Customer Service Excellence

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- HACCP Certification 📅 2026

TECHNICAL SKILLS

- **Knives & Cutlery:** Chef's Knife, Paring Knife, Serrated Knife
- **Cooking Appliances:** Ovens, Grills, Steamers
- **Cleaning Supplies:** Dishwashing Detergents, Clorox, Hot Water Cleaning
- **Food Storage:** Vacuum Sealers, Food Containers, Labeling Tapes
- **Food Preparation Tools:** Mixing Bowls, Measuring Cups, Food Scales
- **Service Equipment:** Serving Trays, Plate Covers, Heat Lamps
- **Safety Gear:** Cut Resistant Gloves, Aprons, Non-slip Shoes
- **Ingredient Management:** Inventory Sheets, FIFO Systems, Recipe Guidelines
- **Recipe Software:** Kitchen Cut, ChefTec, NutriBase

- **Health Standards:** FDA Regulations, State Sanitary Codes, HACCP Guidelines

SKILLS

- Food Preparation
- Customer Service
- Kitchen Equipment Operation
- Menu Planning
- HACCP Compliance
- Team Collaboration
- Data Logging
- Order Management
- Recipe Following
- Time Management
- Food Quality Control
- Safety Procedures
- Meal Service
- Production Target Achievement
- Problem Solving

PROFESSIONAL AFFILIATIONS

- Member, Culinary Club, Kenosha Community College
- Volunteer, Local Food Bank, 2025

LANGUAGES

- English (Native)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST