

Emily Hamilton

Salad Maker

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STRENGTHS

- 🍴 **Culinary Creativity**
Craft unique, seasonal dishes that resonate with guests seeking variety and quality. Developed personalized salad recipes at Fresh Bites Kitchen.
- 👥 **Teamwork in Fast-Paced Environments**
Work collaboratively with kitchen staff to ensure smooth operation and timely completion of orders during peak times. Valued for meaningful support.
- 🛡️ **Food Safety Champion**
Prioritize adherence to robust food safety protocols, minimizing risks and enhancing customer trust through diligent practices.
- 🔄 **Adaptability**
Adjust quickly to changing kitchen dynamics, keeping quality intact while managing multiple tasks efficiently across shifts.
- 🔍 **Attention to Detail**
Ensure accuracy in food presentation and flavor balance, which resonates strongly with discerning guests and preserves brand reputation.

SKILLS

- Food Preparation
- Recipe Adherence
- Inventory Management
- Team Collaboration
- Food Safety Standards
- Culinary Creativity
- Customer Service
- Sanitation Practices
- Menu Development

SUMMARY

Culinary professional committed to delivering fresh, healthy food while ensuring exceptional guest experiences. Proficient in sourcing seasonal ingredients from local growers, upholding stringent food safety standards, and collaborating with team members effectively. Experience managing inventory and maintaining a clean kitchen environment. Eager to contribute expertise and passion for cooking in a dynamic restaurant setting at Mixt, where freshness meets quality. Dedicates effort to skill development and embraces learning opportunities within culinary arts. Strives for excellence through creativity and teamwork, ready to make an impact.

EXPERIENCE

Salad Maker

Fresh Bites Kitchen 📅 June 2025 - Present 📍 San Jose, CA

Support high-quality salad preparation for customers, focusing on ingredient freshness and presentation. Work in a fast-paced kitchen environment dedicated to sustainability and excellent service delivery. Responsibilities include adhering to safety regulations, staff training, and inventory management to streamline operations while enhancing guest satisfaction.

- Partner with local suppliers to provide seasonal ingredients, enriching menu options and supporting community partnerships.
- Prepare assorted salads and catering orders, closely following safety standards and recipes for consistent output.
- Manage salad station cleanliness amidst peak hours, promoting efficient workflows and positive guest interactions.
- Train newcomers on proper food preparation methods and safety protocols, fostering a collaborative kitchen culture.
- Handle stock levels adeptly, utilizing organizational skills for timely ingredient replenishment.
- Contribute positively to overall profitability and customer feedback through quality produce and responsive adjustments.

Line Cook

Green Plate Café 📅 September 2024 - May 2025 📍 Oakland, CA

Served as an integral part of the kitchen team, focusing on fresh dish preparation and collaboration to enhance overall dining experiences. Actively engaged in menu planning and ensured compliance with hygiene standards to deliver delicious meals. Played a key role in maintaining kitchen organization under high-pressure conditions without compromising quality.

- Prepared a diverse array of dishes with emphasis on quality, meeting rigorous health guidelines consistently.
- Collaborated on menu innovations, proposing unique seasonal specials reflecting current trends.
- Maintained orderly kitchen areas adhering to sanitation standards, ensuring safe working conditions for all staff.
- Worked side by side with service staff to assure timely delivery of meals during rush times, cultivating seamless teamwork.
- Optimized cooking processes to boost productivity and minimize food waste with innovative techniques.
- Fostered a supportive work atmosphere through open communication, contributing positively to team morale.

Student Chef

Culinary Arts Academy 📅 January 2024 - August 2024 📍 Remote

Enhanced culinary knowledge through hands-on projects aimed at developing foundational skills in food preparation and cleanliness. Engaged in strategic collaborations with peers for menu creation, emphasizing sustainability and creative presentations during community outreach.

Time Management

Communication Skills

Professionalism

Problem Solving

Conflict Resolution

Quality Control

LANGUAGES

English

Native

Spanish

Intermediate

MY CAREER

2.4

YEARS

Salad Maker at Fresh Bites Kitchen (1.2 Years)

Line Cook at Green Plate Café (8 Months)

Student Chef at Culinary Arts Academy (7 Months)

- Participated actively in simulated kitchen environments to practice essential food handling and culinary techniques.
- Teamed with classmates to craft a cohesive, diverse menu, showcasing enhanced teamwork and meal innovation.
- Conducted thorough research into sustainability practices, sharing insights that informed project choices upon faculty review.
- Volunteered at community cooking events, imparting nutritional education aligned with regional initiatives and needs.
- Recognized for outstanding presentations during final showcases, reflecting commitment to quality and culinary artistry.
- Demonstrated adaptive thinking and resilience when faced with challenging scenarios in practical kitchen settings.

LEADERSHIP & AWARDS

Dean's List, Culinary Institute of America, 2025

Culinary Excellence Award, Culinary Institute of America, 2026

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America 🎓 GPA: 3.8 📅 2026 📍 St. Helena, CA

Coursework: Food Safety, Nutrition, Recipe Development, Kitchen Management

CERTIFICATIONS

ServSafe Food Handler Certification 📅 2025

Culinary Skills Certification 📅 2026

TECHNICAL SKILLS

Kitchen Equipment: Knives, Grinders, Mixers

Cooking Methods: Grilling, Baking, Sous-vide

Food Safety Protocols: HACCP, ServSafe, OSHA Guidelines

Culinary Software: POS Systems, Inventory Management Tools, Recipe Databases

Nutritional Knowledge: Ingredient Substitutions, Allergen Awareness, Diet Variations

Presentation Techniques: Plating Styles, Garnishing, Color Theory

Sourcing Ingredients: Local Farmers, Organic Suppliers, Market Research

Team Dynamics: Conflict Resolution, Mentorship, Team Building

Sustainability Practices: Waste Reduction Strategies, Composting, Eco-Friendly Sourcing

Communication Skills: Interpersonal Communication, Active Listening, Feedback Mechanisms

PROFESSIONAL AFFILIATIONS

Member, Culinary Arts Club, 2024-2026

Volunteer, Community Kitchen Program, 2025-2026

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST