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**Line Cook Resume**

123 Your Address, City, State, Zip Code | (xxx)-xxx-xxxx | your@email.com

Formally certified culinary professional dedicated to quality food preparation and presentation. Over 3.5 years of experience in high-volume and fast casual dining restaurants. Skilled multi­tasker committed to producing culinary excellence and satisfying customer tastes.

# Professional Experience

## DUSTIN’S COUNTRY GRiLL, Nashville, TN

## Lead Line Cook / Line Cook, October 2015 – Present

* Promoted to Lead Line Cook in April 2017 for outstanding service in meal preparation and consistent 90% customer satisfaction rating
* Operate flattop grill and fryers to produce 150-200 entrees per day in a timely manner
* Supervise and train 6-person kitchen staff on proper food preparation and handling procedures, with special attention to company recipes and plate presentation
* Reorganized cooking procedures for more efficient food preparation, resulting in an 18% reduction in wait time, and 15% increase in table turnover

## green hills buffet, Mount Juliet, TN

## Line Cook / Server, June 2014 – September 2015

* Produced high-quality entrees with proper plate presentation and portions according to restaurant menu and company standards
* Greeted an average of 120 guests daily and fielded inquiries about menu items, and provided recommendations and allergy information as requested
* Upheld sanitation standards in 300-square-foot kitchen in accordance with FDA regulations
* Named “Employee of the Month” twice for excellence in food preparation and customer service

## HOUSE oF PIZZA, Nashville, TN

## Line Cook (Part-Time), December 2013 – May 2014

* Prepared meats, poultry, and vegetables for broiling and grilling, taking care to avoid cross-contamination
* Developed 3 unique topping-and-sauce combinations, which were added to the restaurant’s menu
* Oversaw daily inventory and restocking needs, adjusting order schedule to reduce weekly food waste by 20%

# Education

## Nashville State Community College, Nashville, TN, 2014

* Associate of Applied Science in Culinary Arts, GPA: 3.75

# Certifications

* Tennessee Food Handler Training & Manager Certificate – Expires April 2019
* Learn2Serve Food Protection Manager Certificate – Expires December 2020

Hello, Job Seeker!

If you’re struggling to write your resume, **don’t worry.** You’re in good company – everyone has difficulties making a resume. For a high quality resume that will help you land more interviews, we recommend [consulting the certified experts at Resume Writer Direct](https://resumewriterdirect.com/?utm_source=MSWord_Rez_Samples&utm_medium=RWD_Link_2&utm_campaign=MSWord_Download_Push).

Or, here’s some other content that might help you finish your resume.

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* [How to Write a Resume](https://resumecompanion.com/how-to-write-a-resume/?utm_source=MSWord_Rez_Samples&utm_medium=Rez_How_To_Link&utm_campaign=MSWord_Download_Push)
* [Resume Samples by Industry](https://resumecompanion.com/resume-examples/?utm_source=MSWord_Rez_Samples&utm_medium=Rez_Samples_Link&utm_campaign=MSWord_Download_Push)

Oh, and by the way, you’re also going to need a cover letter.

* [Cover Letter Builder](https://resumecompanion.com/cover-letter-builder/?utm_source=MSWord_Rez_Samples&utm_medium=CL_Builder_Link&utm_campaign=MSWord_Download_Push)
* [How to Write a Cover Letter](https://resumecompanion.com/how-to-write-a-cover-letter/?utm_source=MSWord_Rez_Samples&utm_medium=CL_How_To_Link&utm_campaign=MSWord_Download_Push)
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