**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