


JD


John Doe

Line cook skilled in fast-paced culinary environments


Dedicated line cook with five years of experience mastering diverse cooking techniques, maintaining kitchen organization, and collaborating with team members to deliver quality dining experiences. Adept at implementing food safety protocols and maintaining a clean and efficient workspace.

CONTACT

 (123) 456-7890

 email@example.com

 LinkedIn | Portfolio

 City, ST

KEY SKILLS

- Advanced knife skills
- Food safety and sanitation
- High-volume meal preparation
- Recipe adaptation
- Team collaboration

PROFESSIONAL EXPERIENCE

LINE COOK | GRAND BISTRO, CHICAGO, IL
APRIL 2021 – PRESENT

- Prepare dishes for a high-volume restaurant serving 200+ guests nightly while ensuring consistency and quality
- Reduced preparation time by 30% by streamlining kitchen workflows and improving supply management
- Assisted in developing new menu items, increasing customer satisfaction scores by 15%

PREP COOK | CITY GRILL, CHICAGO, IL
JUNE 2019 – MARCH 2021

- Maintained inventory of fresh ingredients, ensuring availability for meal preparation during busy service hours
- Supported the head chef in preparing mise en place for a 150-seat restaurant

EDUCATION

Diploma in Culinary Arts | The Culinary Institute of Chicago
Chicago, IL | June 2019