

# TB

# Tara Brown

Restaurant line cook excelling in customer-focused dining  
Customer-oriented line cook with six years of experience preparing diverse menu items while accommodating individual dietary preferences. Proven ability to improve efficiency and ensure memorable dining experiences.



City, ST



(555) 666-7777



email@example.com



LinkedIn | Portfolio

## KEY SKILLS

- Custom menu preparation
- Food presentation
- Dietary accommodations
- Customer interaction
- Sanitation and safety

## PROFESSIONAL EXPERIENCE

**LINE COOK | THE GREEN FORK**  
DENVER, CO | APRIL 2021 – PRESENT

- Prepared customized meals based on customer requests, improving satisfaction ratings by 25%
- Ensure compliance with health and safety standards, receiving consistently high scores during inspections
- Collaborate with servers to address special requests and dietary restrictions

**PREP COOK | CITYSIDE CAFE**  
DENVER, CO | JUNE 2018 – MARCH 2021

- Supported line cooks by preparing ingredients for signature dishes and maintaining kitchen cleanliness
- Monitored food inventory and alerted management of restocking needs

## EDUCATION

- Diploma in Culinary Techniques  
Denver Culinary Academy, Denver, CO | June 2018