





Daniel Harris

Skilled line cook chef excelling in fine dining environments

Professional line cook with over seven years of experience in fine dining establishments. Skilled in preparing gourmet dishes, leading plating presentations, and maintaining a clean and efficient kitchen.

CONTACT

-  (333) 555-7777
-  email@example.com
-  LinkedIn | Portfolio
-  Phoenix, AZ

EDUCATION

Certificate in Breakfast Cuisin
Arizona Culinary Institute, Phoenix, AZ
March 2019

KEY SKILLS

- Gourmet dish preparation
- Plating and presentation
- Fine dining kitchen operations
- Staff training and mentoring
- Sanitation compliance

PROFESSIONAL EXPERIENCE

Breakfast Line Cook | March 2021 - Present

Sunrise Diner, Phoenix, AZ

- Prepare a variety of breakfast dishes, including custom omelets and pancakes, for a 150-seat diner
- Reduced food prep times by 20% during peak morning hours by optimizing kitchen workflows
- Introduced two new brunch dishes, boosting weekend sales by 12%

Line Cook | April 2019 - February 2021

Morning Delight Cafe, Phoenix, AZ

- Cooked menu items to order while ensuring consistency and quality during high customer volume
- Monitored ingredient levels to prevent shortages during busy shifts

CERTIFICATIONS

- IBM Quantum Developer Certification, IBM, March 2021