



City, ST



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email@example.com



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KEY SKILLS

- Food inventory management
- Meal plating and presentation
- Kitchen equipment maintenance
- Food waste reduction
- Team leadership

Jane Smith

Experienced line cook excelling in kitchen operations

Organized and results-driven line cook with over six years of experience handling food preparation, maintaining sanitation standards, and ensuring efficient kitchen operations. Proven track record of improving workflow and enhancing food presentation.

PROFESSIONAL EXPERIENCE

LINE COOK

OCEANVIEW RESTAURANT, MIAMI, FL | MARCH 2020 – PRESENT

- Manage prep stations and cooked menu items to order, maintaining a consistent pace during peak dining hours
- Enhanced plating standards, leading to a 20% increase in positive customer feedback on food presentation
- Train and mentor new kitchen staff on proper food-handling techniques

PREP COOK

TIDES SEAFOOD GRILL, MIAMI, FL | MAY 2018 – FEBRUARY 2020

- Supported the head chef in preparing mise en place, expediting orders, and maintaining clean prep stations
- Reduced food waste by 10% through accurate portioning and better inventory tracking

EDUCATION

Associate Degree in Culinary Arts

Florida Culinary Institute , Miami, FL | May 2018