



JENNIFER LEE

CONTACT



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LinkedIn | Portfolio



Miami, FL

KEY SKILLS

- High-volume food preparation
- Sanitation and health compliance
- Grilling and sautéing
- Inventory checks
- Fast-paced adaptability

ABOUT ME

Detail-oriented line cook focused on quality and efficiency

Line cook with seven years of experience in high-volume kitchens. Adept at delivering high-quality dishes while maintaining strict compliance with health and safety standards.

PROFESSIONAL EXPERIENCE

Line Cook

Oceanview Bistro, Miami, FL | August 2021 - Present

- Prepare a variety of seafood dishes, maintaining consistency and quality during peak dining hours
- Monitored kitchen cleanliness, achieving consistent health inspection scores above 95%
- Assisted with inventory checks, reducing waste by 20%

Prep Cook

Seaside Grill, Miami, FL | July 2017 - July 2021

- Prepared fresh ingredients daily, ensuring smooth operations during dinner service
- Supported line cooks by organizing prep stations and replenishing supplies

EDUCATION

Associate Degree in Culinary Operations

Miami Culinary Institute, Miami, FL | June 2017