
Apprentice Cook Resume

Job Objective

Seeking an Apprentice Cook position in an organization where I can utilize my skills and be an asset to the employer.

Highlights of Qualifications:

- Hands-on experience in assisting cook in preparation and cooking of food
 - Immense knowledge of cooking methods like baking, roasting, broiling, frying and grilling
 - Extensive knowledge of use and upkeep of knives and kitchen equipments
 - Familiarity with kitchen operations, sanitation and maintenance activities
 - Ability to work different shifts, weekends and evenings as needed
 - Ability to comply with company and departmental policies and procedures, as applicable
-

Professional Experience:

Apprentice Cook
Penn National Gaming, Inc., Mcallen, TX
August 2012 – Present

Responsibilities:

- Measured and mixed ingredients under supervision of cook.
- Assisted Chef in preparation of menu and helped in cooking of food items.
- Garnished food and maintained proper sizes and portions of food as instructed by cook.
- Ordered, received and checked supplies and equipment to ensure correct quantity and high quality.
- Checked work area and equipments for cleanliness and sanitation.
- Prepared and maintained accurate records of food use and costs.

Apprentice Cook
Ritz-Carlton Hotel Company, Mcallen, TX
May 2009 – July 2012

Responsibilities:

- Assisted cook in preparation and production of various food items.
 - Selected, measured and mixed ingredients in accordance with specified recipes.
 - Prepared soups, sauces and salads as directed by cook.
 - Checked kitchen area and equipments and maintained their cleanliness and hygiene.
 - Replenished and stored all food products in work area and maintained their stock level.
 - Liaised with coworkers and communicated with customers in a friendly and helpful manner.
-

Education:

Associate Degree in Culinary Arts
Keuka College, Keuka Park, NY

[Build your Resume Now](#)