
Breakfast Cook Resume

Job Objective

Seeking a Breakfast Cook position in a company where my skills and knowledge can be used and enhanced to the fullest.

Highlights of Qualifications:

- Highly-experienced in breakfast mealpreparation, cooking and presentation for customers
 - Profound knowledge of various types of meats, seafood and special diets
 - Outstanding knowledge of customer service, food portioning and sanitation practices
 - Familiarity with food safety and food handling techniques
 - Ability to cook and produce large quantity of food for clients' groups
 - Ability to interact with kitchen managers, coworkers and dining room personnel positively
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Professional Experience:

Breakfast Cook
Embassy Suites Hotels, Pioche, NV
August 2012 – Present

Responsibilities:

- Greeted customers and interacted with them to identifytheir meal requirements.
- Cooked and provided breakfast meals and food for special events.
- Employed established food handling and food safety techniques to prepare food.
- Cleaned, sanitized, and maintained work area, equipments, and supplies.
- Liaised with kitchen staff and maintained positive professional relationships with them.
- Followed proper food storage procedures and complied with established quality standards.

Breakfast Cook
American Food & Vending Corporation, Pioche, NV
May 2009 – July 2012

Responsibilities:

- Measured and utilized all needed food ingredients and supplies to prepare food items.
 - Prepared, cooked and served breakfast meals to clients in a timely manner.
 - Produced food according to given recipes and quality standards.
 - Examined and cleanedkitchen premise, equipments, and food serving area.
 - Ordered, procured, and stored supplies and food items, as needed.
 - Handled and resolved complaints made by customers regarding food quality.
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Education:

Associate Degree in Culinary Arts
Harding University, Searcy, AR

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