First Cook Resume

Job Objective

To obtain a First Cook position that fully utilizes my experience and abilities.

Highlights of Qualifications:

- Substantial experience of food menu planning, cooking, presentation and handling
- In-depth knowledge of culinary measurements, inventory management and stock rotation
- Remarkable knowledge of proper temperatures for food storage and cooking
- Familiarity with kitchen operations and use of kitchen machinery and tools
- Ability to comply with established health, hygiene and safety regulations
- Ability to interact with suppliers and kitchen staff in a professional manner

Professional Experience:

First Cook Guest Services, Inc., New York, NY August 2012 – Present

Responsibilities:

- Checked and verified the quality of raw food materials before use in preparing food.
- Planned menus, followed recipes and cooked menu items, accordingly.
- Cooked and deliveredlarge volume of food in a timely manner.
- Ordered, procured and utilized all required food materials and related supplies.
- Assisted with scheduling of kitchen staff and provided instructions to them regarding kitchen operations.
- Cleaned and organized kitchen equipments and work area, in a safe and hygienic manner.

First Cook MyFoodRecruiter.com, New York, NY May 2009 – July 2012

Responsibilities:

- Determined quantities and calculated costs of required food materials and ingredients.
- Planned, created and followed menu recipes, in an efficient manner.
- Prepared, cooked and served various types of meals listed in the menu.
- Employed proper food preparation and handling techniques and maintained HACCP infection control standards.
- Scheduled and assigned work to all kitchen personnel and supervised their job activities.
- Operated and maintained a variety of food preparation equipments, safely.

Education:

Bachelor's Degree in Culinary Arts Dickinson State University, Dickinson, ND

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