
Grill Cook Resume

Job Objective

To obtain a Grill Cook position and to contribute to the success of the company.

Highlights of Qualifications:

- Highly-experienced in cooking, garnishing and production of grilled food items
 - Profound knowledge of food preparation techniques, raw materials and food management procedures
 - Outstanding knowledge of food cost and quality control practices
 - Proficient in operating knives, ovens, steamers, grills, deep fryers, and broilers
 - Ability to use standard kitchen appliances safely and properly
 - Ability to comply with established sanitation, health, and safety standards
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Professional Experience:

Grill Cook
Five Star Food Service, Inc., Grand Island, NE
August 2012 – Present

Responsibilities:

- Welcomed customers and took food orders from them in a pleasant manner.
- Grilled, cooked and garnished a variety of foods according to customer requirements.
- Prepared and produced food using large-volume cooking equipment such as grills and deep-fat fryers.
- Stored all food materials in a hygienic manner and maintained their stock levels.
- Cleaned and sanitized food preparation equipments, workstations, and utensils.
- Followed and maintained health and safety standards in work area.

Grill Cook
Bronson Battle Creek, Grand Island, NE
May 2009 – July 2012

Responsibilities:

- Completed grilled food orders of customers and collected payments for the same.
 - Prepared and cooked grill menu ingredients and items according to recipes.
 - Arranged food on plates and served them to customers, in a proper manner.
 - Dated, stored and rotated all food items and materials, as required.
 - Utilized and cleaned various kitchen utensils and equipments, in a safe manner.
 - Maintained food safety and kitchen standards and complied with HACCP regulations.
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Education:

Bachelor's Degree in Culinary Arts
Missouri State University, Springfield, MO

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