
Lead Line Cook Resume

Job Objective

To secure the position of Lead Line Cook in a reputable company that will allow me to utilize acquired skills and experience.

Highlights of Qualifications:

- Extensive experience of food preparation, production and management in a food service line environment
 - Deep knowledge of established food handling, storage and safety guidelines
 - Outstanding knowledge of culinary terms, cooking techniques and health codes
 - Familiarity with team management and customer service practices
 - Ability to operate and maintain a variety of knives and kitchen appliances
 - Ability to communicate with all customers and coworkers, in a helpful manner
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Professional Experience:

Lead Line Cook
Grill Concepts Inc., Rocky Mount, NC
August 2012 – Present

Responsibilities:

- Followed standardized recipes and produced food items accordingly.
- Cooked, arranged, and presented high quality food, in a timely fashion.
- Marked date information, attached label and stocked food in a proper manner.
- Set up and restocked kitchen line prior to cooking food.
- Cleaned and organized all kitchen workstations and storage areas.
- Followed kitchen opening and closing procedures and adhered to proper food handling and safety guidelines.

Lead Line Cook
Dover Downs Hotel & Casino, Rocky Mount, NC
May 2009 – July 2012

Responsibilities:

- Prepared and cooked food items based on customers' requirements.
 - Cleaned and sanitized kitchen premises and food service line.
 - Interpreted and followed food safety practices throughout the kitchen.
 - Completed company-sponsored trainings and took part in incentive programs.
 - Oversaw and maintained a safe kitchen area, according to specified company standards.
 - Provided high quality of culinary service to all customers and ensured their satisfaction.
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Education:

Bachelor's Degree in Culinary Arts
Mercy College, Dobbs Ferry, NY

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