
Nursing Home Cook Resume

Job Objective

Seeking an exciting and challenging position as a Nursing Home Cook in a company where my skills and knowledge can be used to the fullest.

Highlights of Qualifications:

- Substantial experience of cooking and delivery of food for nursing home residents
 - In-depth knowledge of preparation of therapeutic food, specialty meals and modified diets
 - Remarkable knowledge of food portion sizes, HACCP regulations and sanitation practices
 - Familiarity with inventory management and documentation practices
 - Ability to produce high quality food by following recipes correctly
 - Ability to clean and maintain assigned workstation in a safe manner
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Professional Experience:

Nursing Home Cook
Community Partners, Inc, Charlotte, NC
August 2012 – Present

Responsibilities:

- Prepared and cooked client-specific meals as directed by dietitian.
- Handled and stored raw materials, cooked food and non-food supplies, properly.
- Ordered, restocked, and maintained inventories for kitchen supplies and equipments.
- Cleaned, sanitized, and organized kitchen area, tools, and utensils.
- Controlled size of food portions and maintained quality of all food items.
- Interpreted and followed health department guidelines for food preparation and handling.

Nursing Home Cook
West Bloomfield Nursing Center, Charlotte, NC
May 2009 – July 2012

Responsibilities:

- Prepared and produced high quality tasty food in a timely manner.
 - Ordered and maintained stock of kitchen supplies and food materials, as needed.
 - Prepared and maintained inventory records of food, supplies, and equipments.
 - Removed trash and cleaned kitchen area to maintain hygienic conditions.
 - Interpreted and followed all applicable HACCP regulatory requirements.
 - Operated and maintained all kitchen appliances and tools, in a safe and proper manner.
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Education:

Bachelor's Degree in Nursing Home Administration
Carlow University, Pittsburgh, PA

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