
Pizza Cook Resume

Job Objective

Seeking a Pizza Cook position in an organization where I can apply my experience and efficiently contribute to the company's growth.

Highlights of Qualifications:

- Extensive experience of preparation, baking and garnishing of pizza items
 - Deep knowledge of professional cooking techniques and HACCP standards
 - Operational knowledge of using sharp knives, utensils, and hot plates
 - Familiarity with estimating and mixing ingredients and following recipes
 - Ability to handle and complete large number of pizza orders
 - Ability to communicate with all customers in a positive manner
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Professional Experience:

Pizza Cook
Broadway Pizza, Louisville, KY
August 2012 – Present

Responsibilities:

- Measured and mixed ingredients to prepare dough based on pizza recipe specifications.
 - Cooked, baked and garnished all pizzas and bakery items in an effective manner.
 - Examined, stored and dated foodstuffs and rotated them on a regular basis.
 - Prepared and maintained food-production related records, accurately.
 - Ordered and purchased all required food and non-food supplies, in a timely manner.
 - Cleaned and organized workstations and equipments and adhered to HACCP standards.
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Pizza Cook
Shakey's Pizza Restaurant, Louisville, KY
May 2009 – July 2012

Responsibilities:

- Measured and mixed all ingredients in correct amounts to prepare high quality pizza.
 - Garnished, checked and corrected flavor of pizza products, as required.
 - Operated pizza ovens and cooking equipments in a safe and proper manner.
 - Requisitioned foodstuffs and non-food supplies and maintained their inventory levels.
 - Cleaned and sanitized work areas, equipment and utensils.
 - Complied with food quality control procedures and maintained food productivity at all times.
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Education:

Bachelor's Degree in Culinary Arts
Azusa Pacific University, Azusa, CA

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