
Professional Cook Resume

Job Objective

Seeking to join a reputed organization as a Professional Cook to deliver the best of my professional ability.

Highlights of Qualifications:

- Highly-experienced in providing professional culinary services to clients
 - Profound knowledge of making different types of salads, confectionery items and continental dishes
 - Outstanding knowledge of receiving, stocking and maintaining food inventory
 - Familiarity with customer service tactics and guest relation concepts
 - Ability to prepare and deliver dishes in an orderly and timely fashion
 - Ability to operate and maintain all assigned kitchen appliances and tools
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Professional Experience:

Professional Cook
Redds Fueling Station, Savannah, GA
August 2012 – Present

Responsibilities:

- Greeted all customers and handled their food item orders.
- Cooked, garnished and delivered food to clients, in a professional manner.
- Checked and maintained proper taste, visual appeal, pricing and temperature of all meals.
- Used and cleaned various kitchen equipments such as grills and deep-fat fryers.
- Received, stocked and maintained inventory-level of foodstuffs and supplies.
- Adhered to Standard Operating Procedures and maintained high standard of cleanliness.

Professional Cook
Rivers Casino, Savannah, GA
May 2009 – July 2012

Responsibilities:

- Selected, measured and mixed ingredients based on food recipes.
 - Cooked, garnished and served food to clients, in a proper and hygienic manner.
 - Stored foodstuffs and supplies and rotated them on regular basis.
 - Examined and tested food to ensure quality and freshness.
 - Utilized and maintained a variety of kitchen utensils and equipments, safely.
 - Cleaned workstations, tools and display area and maintained sanitation standards.
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Education:

Bachelor's Degree in Culinary Management
Fisher College, Boston, MA

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