
Restaurant Cook Resume

Job Objective

Seeking a Restaurant Cook position utilizing my skills and knowledge.

Highlights of Qualifications:

- Extensive experience of preparation, cooking and serving of restaurant food
 - Deep knowledge of culinary methods, buffet displays and plate presentation techniques
 - Operational knowledge of knives, coffee maker, grill, deep fryer, etc
 - Familiarity with guest service, food handling and storage procedures and sanitation practices
 - Ability to move heavy carts and objects in a safe and comfortable manner
 - Ability to understand and follow given recipes to produce high quality food items
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Professional Experience:

Restaurant Cook
Winter Park Mountain Lodge, Birmingham, AL
August 2012 – Present

Responsibilities:

- Opened restaurant and set up workstation, before preparing food.
- Produced and provided food according to specified recipes.
- Checked all food items and delivered them to customers as ordered by them.
- Completed and delivered all food orders in a timely and consistent manner.
- Maintained food sanitation standards and kept workstation clean and sanitized.
- Handled and stored all food products and materials in compliance with applicable government and company regulations.

Restaurant Cook
Qdoba Mexican Grill, Birmingham, AL
May 2009 – July 2012

Responsibilities:

- Measured and mixed correct volume of ingredients according to recipes.
 - Cut meats, vegetables and fruits to specific sizes based on recipes.
 - Prepared and cooked all food according to standard recipes and specifications.
 - Arranged, garnished and served tasty and appealing meals to patrons.
 - Stored foodstuffs and supplies in a proper manner and rotated them on a routine basis.
 - Cleaned workstations and equipments and followed established food handling practices.
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Education:

Bachelor's Degree in Hotel Management
Menlo College, Atherton, CA

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