Second Cook Resume

Job Objective

A highly talented Second Cook seeking an opportunity to work with your growth oriented organization.

Highlights of Qualifications:

- · Substantial experience of assisting with mass cooking, production and presentation of food
- In-depth knowledge ofmodifieddiets, food handling procedures and quality control
- Remarkable knowledge of food service sanitation and HACCP standards
- Familiarity with using various kitchen appliances, tools and utensils
- Ability to handle and utilize organic and specialty ingredients properly
- Ability to cook food according to dry und moist cooking principles

Professional Experience:

Second Cook

Universal Orlando Resort, Springdale, AR August 2012 – Present

Responsibilities:

- Prepared and served meals and beverages based ongiven menu.
- Cooked and providedall food items in a timely manner and in appropriate portions.
- Examined and verified new food products for quality and taste.
- Set up kitchen stations, cooking sequence and plating arrangement in a proper manner.
- Interpreted and followed facility and departmental policies and procedures, as applicable.
- Cleaned and disinfected kitchen area and maintained its organization.

Second Cook

Mohonk Mountain House, Springdale, AR

May 2009 – July 2012

Responsibilities:

- Cooked, seasoned and served variety of food products in a timely manner.
- Examined and tasted all food products to ensure taste and quality.
- Dated, labeled and stored all food materials and cooked food products.
- Cleaned and maintained kitchen area, freezer, dining place and storerooms in an orderly fashion.
- Utilized, washed and maintained a variety of kitchen equipments and utensils.
- Prevented over production of food and minimized food wastage by following food-portioning practices.

Education:

Bachelor's Degree in Culinary Arts Wayne State University, Detroit, MI

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