
Short Order Cook Resume

Job Objective

A well organized Short Order Cook seeking a job in your company.

Highlights of Qualifications:

- Highly-experienced in providing short order food preparation and culinary services
 - Profound knowledge of food preparation methods, health codes, food safety guidelines and quality standards
 - Operational knowledge of grill station, meat slicer, knife, and commercial deep fryers
 - Familiarity with food service lines set-up and temperature requirements
 - Ability to cook and produce a variety of hot and cold food items
 - Ability tounderstand and follow menu recipes to prepare meals
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Professional Experience:

Short Order Cook
Osage Casino, Northome, MN
August 2012 – Present

Responsibilities:

- Determined and utilized appropriate amount of ingredients and rawfood materials.
- Received food orders from customers and produced foods accordingly.
- Prepared and cooked visually appealing and delicious food for consumption.
- Arranged and served all food according to company-specified guidelines.
- Received, dated, stored and rotated all stocks of food materials and kitchen supplies.
- Cleaned and disinfected allcooking equipments, workstations, and kitchn utensils.

Short Order Cook
Harshbarger Sub & Malt, Northome, MN
May 2009 – July 2012

Responsibilities:

- Produced and served food to customers from a short order counter.
 - Operated and maintained a variety of kitchen appliances and tools in a safe manner.
 - Completed and submitted all food requisition and temperature log forms, accurately and on time.
 - Prepared and maintained correct production-records of food prepared, served and left over.
 - Maintained sanitary standards and observed HACCP procedures in work area.
 - Interpreted and followed appropriate food handling techniques, practices, and guidelines.
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Education:

Associate Degree in Culinary Arts
Colorado Mountain College, Glenwood Springs, CO

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