

**Thomas Kuehn**  
**Phone: (714)-616-9214**  
**Email: cheftommydablade@gmail.com**

**OBJECTIVE**

To secure a line cook position in a professional kitchen that will allow me to utilize my culinary experience with the opportunity for advancement.

**EDUCATION**

**Le Cordon Bleu College of Culinary Arts Chicago**

Chicago, IL

*Certificate in Le Cordon Bleu Culinary Arts*

Graduation Date: November 2012

**COURSE WORK/CURRICULUM**

- Skilled in meat and seafood fabrication as well as proper knife handling techniques
- Trained in classic French techniques in preparation of stocks, soups and vegetable production

**RELEVANT EXPERIENCE**

**Lake Arrowhead Country Club** **Lake Arrowhead, CA** **Dec-2012—Aug--2013**

**LEAD LINE COOK**

- Prepped all vegetables, soups, poultry, seafood's and meats at beginning of shift
- Worked flat top, grill, sauté as well as salads
- Intervened and assisted other cooks in need of assistance
- Kept a clean and sanitized work station at all times
- Assisted in breaking down boxes as well as cleaning during and at the end of every shift
- Trained new employees on proper food handling as well as cooking and plating

**Smith and Wollenskys** **Chicago, IL** **Jan-2012—Nov--2012**

**LINE COOK**

- Prepped and cooked chicken, seafood, beef, vegetables and fried foods
- Responsible for all safety and sanitation in work area
- Assisted with station breakdowns and helped close restaurant
- Runner for kitchen to ensure prompt and fast service
- Provided superior customer service
- Prepared pastries for serving

**Wagyu wagon** **Chicago, IL** **Feb-2011—Dec--2011**

**LINE COOK**

- Prepped and validated on every station throughout the line
- Responsible for all sanitation requirements and training
- Worked flat top, fry station and grill
- Provided superior customer service

**SKILLS/CERTIFICATIONS/AWARDS**

- ServSafe Certificate of Completion
- San Bernardino sanitation license
- Skilled in all stations as well as plating and presentation