

Thomas Kuehn
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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