

Daniel Norwood

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Cook / Assistant / Food Service

Outstanding Cook with ServSafe Certification

Italian, Middle Eastern, BBQ, Chinese, Mexican

Menu Planning and Budget Management

Baking, Institutional Cooking, Fast Food

Inventory Management

Team Player and Leader in a Diverse Workplace

Kitchen Preparation and Expediting Skills

- Set up and break down food line work stations; weighing, prep, replenishment, temperature maintenance, pulling and storing food.
- Calculate and record consumption and temperature using food daily temperature logs.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Portion, arrange, and garnish food, and serve food to waiters or patrons using guidelines.
- Food prep methods include, wash, peel, chop, cut, trim, carve, and seed fruits and vegetables, meats, poultry and fish.

Cooking Skills

- Prepare meats, vegetables, according to recipes and production guidelines.
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Season and cook food according to recipes or personal judgment and experience.
- Prepare pans with cooking oil and cook steak, French Fries, fish and chicken.
- Mix food ingredients for green salads, fruit salads, and vegetable salads.
- Taste foods to determine if they have been cooked sufficiently and ensure quality.

Food and Staff Management Skills

- Follow all food safety standards for temperature, storage and handling.
- Manage kitchen staff, menus, food production, and soup and sauce production.
- Clean and sanitize work areas, kitchen equipment, utensils, dishes, or silverware.
- Store and inventory food supplies, equipment, and utensils.
- Portion and wrap food, or place it directly on plates for service.

Experience

Chef, Aramark / SMU, Dallas, TX, 2014 – Present

Cook, Emeritus, Plano, TX, 2013

Cook, Michigan State University / The Lansing Center, Lansing, MI, 2011 – 2013

Training

Culinary Arts Associate Degree

Test Kitchen - Lansing Community College, Lansing, MI, 2008 – 2009