

ADRIENNE ANDREWS

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Professional Summary

Reliable cook with Associates degree and background in culinary arts. Dedicated and even-tempered with six years of experience in cooking and hospitality.

Skills

- Time Management
- Maintain a Clean and Safe station.
- Adaptability.
- Personable attitude
- Calm Under Pressure.
- Self-motivation.

Experience

Lead Cook Jan 2016-Aug 2018

Christ For The Nations - Dallas, TX

- Cook meals with precision and present them properly within deadlines and FDA regulations.
- Trained and managed kitchen staff, ensuring the standards of the Director and Chef Manager were met and maintained.
- Maintained kitchen sanitation and safety to ServSafe standards.
- Compile and maintain records of food use and expenditures.

Prep Cook/Lead Cook Apr 2014-Jan 2016

Southern Methodist University - Dallas, TX

- Executed food preparation and portioning for multiple stations-e.g., gluten free station, salad bar, home cooked station, bakery.
- Season and cook food according to recipes or personal judgment and experience.
- Coordinate and supervise work of kitchen staff.
- Substitute for or assist other cooks during emergencies or rush periods.

Procurement Clerk(In House) Jul 2013-Apr 2014

Le Cordon Bleu College of Culinary Arts in Dallas - Dallas, TX

- Check shipments when they arrive to ensure that orders have been filled correctly and that goods meet specifications.
- Receive, unpack and organize food merchandise.
- Butcher and clean fowl, fish, poultry, and shellfish to prepare for cooking or serving.
- Keep records of the quantities of food used.
- Assist cooks and kitchen staff with various tasks as needed, and provide cooks with needed items.

Education

Associate of Arts

Le Cordon Bleu College of Culinary Arts in Dallas - Dallas, TX

Feb 2015