

Ky A Larsson

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Methodical And Adaptable Professional Looking For an PM Part-Time Line Cook Position To Utilize My Skills To Maximize Satisfaction Of Guests And Increase Sales.

Line Cook/Prep Cook

[10-09-17-Current] [HMS HOST] [Esquire Grill] [Sacramento Airport CA]
Executive Chef: Steven Castro Alternating Stations, Saute, Grill, Flat-Top, Pantry, Expo, Daily Logs, High volume production & large batch cooking, Chefs Table Experience

Line Cook/Prep Cook

[09-15-16/4-10-18] [Bon Appetite Management Company] [Rancho Cordova CA]
Head Chef/Immediate Supervisor/Specs Cafe: Eric Nebres
Operate Corporate Café Breakfast/Lunch Days Create Weekly/Daily Specials
Daily Breakfast/Lunch Specials Breakfast/Lunch Services, Cook Grill/Fry Items
Provide Superior Customer service To VSP Clientele

Prep Cook/Line Cook

[12/11/15-07-13-17] [Sienna New American Grill] [El Dorado Hills CA]
Head Chef: Matt Rocha Sous Chef: Eric Shaver GM: Jordyn Mills
Prep Pantry, Grill Station, Saute Station, Scratch Dressings, Wood Fired-Pizza
Stock Station Ready For Shift/Next Shift, Assist In Special Events/Banquets, Brand Ambassador, Make Orders To Sienna Standards/ All Scratch Kitchen

Line Cook/Prep Cook

[01/01/2015-12/10/15] [Chicago Fire Pizza Palladio] [Folsom CA]
Kitchen Manager: Eddie Barros
Ensure Station Is Stocked And Ready For Shift
Ensure Food Is Cooked To Company Specifications
Oven/Fryer/Stove Top/Char Grill/Flat-Top Cooking/Pantry/Pizza
Closing Restaurant Duties And Prep/Stock Station For Next Day
Ensure Cleanliness And Sanitation Standards Are Met

Line Cook/Prep Cook

[09/01/2012–01/01/2015] [Buffalo Wild Wings] [Folsom CA]
General Manager: Mike Rouse
Kitchen Manager: Deborah James

References:

William Warn
The Purple Place EDH
(916) 599-9455

Jason Doolittle
Consumnes River
College Culinary
Instructor 916-691-7344

Further References
Available Upon Request

- All Facets Of Opening/Closing Restaurant Duties, Daily Line Checks
- Food Prep/Portion, Exposition Duties/Plating, Inventory
- Flat-Top Cooking, Pantry Station, Portion Control
- Ensure All Items Are Stocked And Pulled
- Train New Kitchen Staff And Managers

Additional Skills:

- Proficient Knife Skills/ Enjoys Cooking
- Five + Years Recent Experience In A Fast Paced Kitchen
- Knowledge Of Food Service And Restaurant Operations
- Exceptional Customer Service Skills/Friendly Demeanor

Able To:

- Carry Up To 80lbs/ Infectious Positive Attitude
- Ensure Sanitation And Health Standards Are Met
- Produce High Quality Product/Current Valid
- Work Efficiently In A Team Environment/Adaptable To Changes
- Operate Various Commercial Kitchen Equipment