

Elizabeth Rote
Phone: (916) 298-1820
elizabeth.rote@yahoo.com

Line Cook/Temp. Kitchen Manager
05/08/2019

12/30/2018-

The Flamingo House

Duties:

I started off as a line cook and within 3 weeks the head cook left. She trained me to take over the position until the owners found a new chef/head cook. I was doing Sysco orders, food orders and picking up food, menu specials, new recipes, bbq menu, doing catering events, hiring and training, prepping/cooking, and making sure everything is up to code. I'm looking for a part-time position since the establishment found an executive chef while maintaining my current position.

Line Cook/Assistant Kitchen Manager
New Glory Eatery & Taproom
12/15/2018

09/15/2018-

Duties:

- Helping to open a brand new kitchen
- Making sauces from scratch
- Washing and prepping food items.
- Following recipes to spec.
- Opening and closing the line/restaurant.
- Ordering food items
- Grill, saute, fry, salads and pizza.
- Expediting tickets on occasion
- Making sure the BOH was cleaned properly
- Stocking the line and reach-in for 2-3 in advanced.
- Training employees, and reporting to the executive chef.
- Writing a delegated prep list each night, and keeping inventory.
- Breaking people out for their 30s.
- Helping to create and executing food specials

Line Cook
08/25/2018
The Press Bistro

11/01/2017-

Duties:

- Arranging seasonal salads and tapas
- Cutting and washing seasonal fruits, veg and herbs.
- Preparing desserts: creme brulee, crepes, lava cakes, pies, tarts, scooping gelato.

- Deep-fried foods
- Poaching eggs
- Prepping sauces and crepe batter
- Basting short ribs and chicken
- Prepping and cooking sets. (Polenta, mashed potatoes and sauteing veg)
- Draining and reheating stocks
- Knife skills, sanitation, reading tickets, memorization and closing duties. Making a prep list for next day.
- Cooking for large parties.

Line Cook

O'Connors Wood Fire Grill & Bar

03/16/2017-

10/26/2017

Duties:

- Prepping of food items and sauces. Knife skills.
- Knowledge of seasonings and layering flavors.
- Cutting and slicing meats to order (tri-tip, brisket, ribs, chicken, pulled pork and prime rib).
- Cooking/grilling/sautéing: fish, poultry, red meats (listed above), vegetables and pastas.
- Making pizzas, sandwiches, salads, entrées and family dinners.
- Sanitation and cleanliness upkeep
- Closing duties and turning off kitchen equipment.
- Helping with catering occasionally.

Line Cook

11/01/2016-

02/21/2017

Fair Oaks Brew Pub

Duties:

- Food prep of veggies, herbs and meats.
- Making large batches of certain items.
- Making and cooking Neapolitan style pizzas in a modern, brick oven.
- Cooking burgers, pulled pork and chicken for sandwiches, mac and cheese, wontons, soups, breakfast items occasionally, grilling appetizers and arranging salads.
- Closing kitchen (cleaning and turning off kitchen equipment)
- Signing vendor forms and double checking shipped products.