

Brian C. Williams

Culinary Specialist

Self-motivated, detail-oriented, and friendly professional with over 10 years of experience in high energy fast-paced kitchen environments seeks a position with a company with room for growth; where I can use and enhance my culinary skills to contribute to the company's profitability

Core Strengths

- Strong experience in line service food preparation and cooking
- Excellent grasp of safe food handling procedures
- Great ability to season, garnish, and arrange food creatively and attractively
- Well-tuned palette
- Remarkable knowledge in operation of commercial kitchen appliances
- Highly reliable, results driven team player

Professional Experience

Diamond House, Sacramento, CA

June 2018-January 2019

Sous-Chef

- Managed daily kitchen operations
- Created weekly breakfast and lunch menu for rehabilitation patients; including those with special dietary needs
- Arrange the menus and purchased the ingredients needed
- Prepared and delivered a variety of entrees daily for multiple Rehabilitation locations using company vehicle
- Assisted Executive Chef with preparation of Dinner

Culinary Staffing of America, Sacramento, CA

August 2016- current

Grill Cook Specialist

- Take orders from chef and prepare foods requiring short preparation times
- Regular maintenance and cleaning of grills and other kitchen areas
- Perform all cooking/kitchen duties in a timely and efficient manner

Chili's Grill & Bar, Sacramento, CA

April 2012-current

Line Cook

- Cook the exact items ordered by each customer, working on several different orders simultaneously.
- Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles
- Clean, stock and restock workstations daily, and as needed
- Train new employees

Courtyard Healthcare Davis, Ca

January 2017-March 2017

Cook, Dietary Aid

- Prepare food items and assemble patient trays according to their dietary needs.
- Deliver food trays to dining area.
- Adhere to the facility and department policies and procedures and follow good hygiene, safety, and pollution control policies.

Ruby Tuesdays, Lakewood, WA

January 2005 – September 2010

Line Cook

- Prepare and cook food according to orders received on electronic screen or by verbal instructions.
- Operate large-volume cooking equipment such as grills, deep fryers, or griddles
- Pre-cook items such as bacon, in order to prepare them for later use
- Prepare specialty foods following specific methods that usually require short preparation time.