

# Larry Smiley

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## Summary

An organized and detail-oriented Line Cook with a track record of preparing and presenting healthy and nutritious food. Varied food management skills and exceptional knowledge of food safety and sanitation standards.

## Education

Marie C. Romero Adult School  
General Education Diploma

Delano, California  
Graduated September 2015

## Employment History

Delancey Street Restaurant  
Line cook

San Francisco, California  
September 2018 - September 2019

- Prepare basic components of each dish on our menu using our proven recipes
- Memorize and utilize our serving portion sizes and all basic meal prep procedures used in the kitchen
- Ensure that the kitchen, all food prep areas and all food storage areas meet restaurant cleaning standards
- Work with team of cooks to do portion prep work for other shifts when needed
- Monitor product freshness and rotate out old product based on a schedule created by the restaurant

Delancey Street Restaurant  
Prep cook

San Francisco, California  
June 2018 - September 2018

- Assist in setting up for banquets, including setting tables and ensuring that table accessories are in place
- Maintain the kitchen by sanitizing prep areas before and after use and making sure that all knives and critical equipment are clean
- Monitor side dish ingredients and report inventory levels to the Chef or Sous Chef at regular intervals throughout the night
- Work with wait staff to ensure that each order has the proper types and amounts of side dishes
- Prepare dessert dishes for banquets and ensure that any special requests for banquet desserts are taken care of

Delancey Street Restaurant  
Dishwasher

San Francisco, California  
February 2018 - June 2018

- Operate the industrial dishwasher
- Wash glassware and other implements by hand when necessary
- Empty and clean all trash receptacles
- Rotate dishes to reduce wear and tear on resources
- Clean dish storage
- Follow sanitation policies at all times
- Provide assistance to prep cook and other kitchen staff as needed, especially during peak times
- Perform opening, closing and side work
- Clean up spills or broken glassware immediately
- Report any sanitation or janitorial issues to appropriate party