

Larry Smiley

600 The Embarcadero
San Francisco, California, 94107
(415) 957-9800
larrysmiley357@gmail.com

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