

## OBJECTIVE

Seeking a position of cook for a leading restaurant where I can perform my skills and be challenged on a daily basis with a growing company.

## QUALIFICATION SUMMARY

Effectively communicate and prioritize needs in faced paced environment.  
Efficient in kitchen and workstation equipment.  
Knowledgeable in proper safety and sanitation procedures.

## EMPLOYMENT HISTORY

Danatannas: Atlanta, GA

May 2013-Present

Line Cook

Responsible for preparation of meals

Ensure workstation is fully stocked before and after shift.

Responsible for station organization.

Seven on State: Chicago, IL

April 2013-December 2013

Line Cook

Prepare meals according to personal preference.

Proper safety and handling of beef, poultry, pork, seafood.

Handled other duties assigned.

Irish Bred Pub: College Park, GA

Seasonal 2003-2012

Line Cook

Family Dining Setting.

Assist team members when needed.

Maintain cleanliness at work station.

JChristophers: Decatur, GA

January 2007-September 2009

Line Cook

Lead Cook.

Prepare restaurant items such as fish, poultry, sandwiches, wraps etc.

Maintain safety protocols.

Triple Play Sports: Atlanta, GA

June 2006-December 2006

Line Cook

Promoted to lead cook.

Assist in opening and closing of restaurant.

Assist in ordering food and supplies.

Joe's on Sullivans: College Park, GA

July 2004-March 2006

Grill/Lead Cook

Handle multiple orders without falling behind.

Served meals in a timely manner.

Responsible for regulating ovens, broilers, grills.