

## **Curtis Campbell**

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### **SUMMARY**

. Proficient in coordinating supplies, cleaning surfaces and removing debris to support restaurant operations. Cross-trained in prep and cook roles to provide coverage to team members and meet expected demands. Conversational skills in Spanish.

Ambitious kitchen worker eager to build career in industry by working from ground up to learn all kitchen tasks.

Diligent, responsible and punctual with solid understanding of cleaning, sanitation, restocking and other tasks.

Hardworking Mersin with more than 4 years of experience in dishwashing and cooking in kitchen settings.

Knowledgeable about working with washing machinery and hazardous chemicals to keep dishes clean, protect customers and exceed health code standards.

Diligent about keeping dishes and utensils clean and organized for customer use, maximizing safety and team efficiency with hard work and attention to detail. Well-organized and focused with good time management and multitasking abilities. Desire long-term work with room for advancement.

### **EDUCATION**

Charles Drew High School, GPA: 3.6

Riverdale, GA 30296

Graduation Date: May 2017

Georgia Military College - Milledgeville - Milledgeville , Ga

Communications

### **WORK EXPERIENCE**

**Line Cook / Longhorn Steakhouse - Johns Creek, GA02/2019 - 01/2020**

- Kept stations stocked and ready for use to maximize productivity.
- Restocked all food items throughout shift to guarantee cooks had all necessary ingredients needed for service.
- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw items.
- Precooked certain items during slow periods to reduce wait times at lunch and dinner rush.
- Precooked garnishes such as bacon pieces for later use to top off fresh dishes.
- Maintained hygienic kitchen by regularly mopping, disinfecting workspace and washing all utensils and glassware.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Placed frequently used food such as grapes and strawberries in proper storage containers and placed perishable items in refrigerator.
- Grilled and deep fried various foods, including fish, shrimp and chicken tenders.

**Warehouse Worker / Duracell - Riverdale, GA06/2016 - 10/2018**

- Unloaded incoming products off trucks, moved boxes to staging area, sorted items and transported to final storage locations.
- Prepared inventory for shipment by attaching tags and labels, preparing shipment documents and securing products on pallets.
- Staged products between receiving, storage and shipping areas to accurately transfer items.
- Tracked inventory, conducted cycle counts and audits and resolved issues to maintain accurate records.
- Counted and stocked merchandise as specified by inventory control log.
- Methodically picked, packed and labeled merchandise to prepare for shipment

**Dishwasher / IHOP Restaurants LLC - Atlanta, GA06/2015 - 10/2017**

- Washed work area tables, walls, refrigerator equipment, cooking equipment and floors to keep sanitized kitchen.
- Maintained and repaired dishwashing machine to keep dishes clean and kitchen running smoothly.
- Scraped and pre-rinsed food from dirty dishes and placed items in dishwashing machine.
- Wiped down and sanitized food preparation areas using dishcloths, hot water and cleaning products.
- Unboxed, stored and organized incoming kitchen supplies with every delivery.
- Removed built-up waste and potential contaminants from waste receptacles, machinery and cooking equipment through the washer and rinse.
- Restocked main kitchen areas with items from shelves, coolers and freezers to help food preparation staff stay focused on customer orders.
- Developed great team spirit with other personnel by pitching in and helping with task completion.
- Unloaded trucks to move food and supplies from delivery trucks to storage areas.
- Sanitized counters and wiped down surfaces following food preparation to prevent cross-contamination from raw meats.
- Washed buffet, restaurant and banquet items, including silverware, dishes, cooking utensils, equipment and displays.

**SKILLS**

- High efficiency
- Sanitizing protocols
- Health code requirements
- Hazardous chemical handling
- Kitchen station support
- Time management
- Produce knowledge
- Able to lift 90 pounds
- Strong team member
- Bussing expertise
- Excellent cook



## Servers Test

### Multiple Choice

- 1) Food is served on what side with what hand?  
a) On the left side with the left hand  
b) On the left side with the right hand  
c) On the right side with the left hand  
d) On the right side with the right hand
  
- 2) Drinks are served on what side with what hand?  
a) On the left side with the left hand  
b) On the left side with the right hand  
c) On the right side with the left hand  
d) On the right side with the right hand
  
- 3) Food and drinks are removed on what side with what hand?  
a) On the left side with the left hand  
b) On the left side with the right hand  
c) On the right side with the left hand  
d) On the right side with the right hand
  
- 4) What part of a glass should you handle at all times?  
a) The stem  
b) The widest part of the glass  
c) The top
  
- 5) When you are setting a dining room how should you set up your tablecloths?  
a) Neatly and evenly across the tables  
b) The creases should all be going in the same directions  
c) The chairs should be centered and gently touching the table cloth  
d) All of the above
  
- 6) If you bring the wrong entrée to a guest what should you do?  
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn  
b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served  
c) Try to convince the guests to eat what you brought them  
d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

### Match the Correct Vocabulary

D Scullery  
A Queen Mary  
E Chaffing Dish  
B French Passing  
G Russian Service  
F Corkscrew  
C Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time



## Prep Cooks Test

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Multiple Choice (1 point each)

\_\_\_\_\_ 1) A gallon is equal to \_\_\_\_\_ ounces  
a. 56  
b. 145  
c. 32  
d. 128  
\_\_\_\_\_ 2) Mesclun are what type of vegetable?  
a. Roots  
b. Beans  
c. Salad Greens  
d. Spices  
\_\_\_\_\_ 3) What does the term braise mean?  
a. Sear quickly on both sides  
b. Slowly cook in covered pan with little liquid  
c. Cook on high heat and quickly  
d. Slowly cook in simmering water  
\_\_\_\_\_ 4) At what internal temperature must chicken be cooked so that it is safe to eat?  
a. 155 degrees F  
b. 165 degrees F  
c. 175 degrees F  
d. 185 degrees F  
\_\_\_\_\_ 5) How do you blanche vegetables?  
a. Immerse for a short time in boiling water  
b. Cook lightly in butter over med heat  
c. Soak in cold water overnight  
d. Rub with salt before cooking  
\_\_\_\_\_ 6) Which of the following ingredients would you pack before measuring?  
a. Olive Oil  
b. Salt  
c. Brown Sugar  
d. White Sugar  
\_\_\_\_\_ 7) What is Al Dente?  
a. Firm but not hard  
b. Soft to the touch  
c. Very hard  
d. Very soft  
\_\_\_\_\_ 8) Food should be left out no more than  
a. 2 hours  
b. 3 hours  
c. 4 hours  
d. 5 hours



## Prep Cooks Test

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17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Dice : to cut into very small pieces when uniformity of size and shape is not important.