

Ricky Hunter

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Objective

Obtain a position as a Line Cook.

Experience

Carlton Plaza Senior Living – Lead Line Cook Elk Grove, Ca

March 2013- Present

- Cooked for the Elderly
- Prioritized sanitation, health, and safety standards in kitchen
- Cleaned food preparation areas, cooking surfaces, and utensils
- Cooked and prepared food from scratch
- Ensured food is stored properly and
- Monitored and regulated the temperature of ovens, broilers, food, grills, and roasters
- Turned and/or stirred foods to ensure even cooking
- Seasoned and cooked food according to recipes, personal judgment, and/or experience
- Weighed, measured, and mixed ingredients according to recipes and/or personal judgment,
- Trained and knowledgeable of various kitchen utensils and equipment
- Carve and trim meats such as beef, veal, ham, pork, and lamb
- Expert at plating and presentation
- Prepared and cooked for multiple events such as holidays and celebrations
- Prepared a cook desserts such as Marble Cake and Chocolate Covered Strawberries
- Trained and managed 4 line cooks
- Stocked food in walk-ins, dry storage, and freezer

Raley Field Stadium – Cook West Sacramento, Ca

April 2013- June 2015

- Cook and package batches of food such as hamburgers and fried chicken
- Created large salads
- Maintained sanitation, health, and safety standards
- Tray food such as cookies

Education

Charles A. Jones – School of Culinary Arts

June 2011

Sacramento Charter High School

May 2010

Certificates

- First Aid Certified
- Serv Safe Certified