

Judcody Limon

 (909) 420-5308

 judcody@gmail.com

 Ontario, CA 91764

CAREER OBJECTIVE

Dedicated worker with excellent communication, time management and computer skills. Aiming to leverage my abilities to successfully fill the vacancy at your company. Frequently praised as hardworking by my peers, I can be relied upon to help your company achieve its goals.

EXPERIENCE

COOK, Claremont, CA

Pitzer College, April 2022-September 2022

- Assisted with food prep tasks, maximizing downtime during off-peak periods.
- Leveraged knife skills to cut or portion meats and vegetables.
- Washed and sanitized hands throughout shift, promoting food safety and health requirements.
- Modeled flexible work style, shifting tasks as priorities and circumstances changed based on departmental needs.
- Stored and rotated food products properly, maintaining freshness.
- Monitored food items, maintaining minimum guidelines for temperature, taste and quality
- Operated industrial ovens, stoves and grills to prepare food.

PREP COOK, Los Angeles, CA

The Service Companies, November 2021-August 2022

- Assembled meal trays with foods in accordance with customers' diets.
- Washed and peeled fruits and vegetables to prepare for consumption.
- Logged and recorded temperatures of food storage and refrigeration equipment.
- Made special dressings and sauces as condiments for sandwiches and salads.
- Seasoned and cooked food according to recipes or personal judgment and experience.
- Flexible in helping out in various tasks involving front and back of the house.

DISHWASHER / COOK, Montclair, CA

Nordstrom Cafe, May 2019-March 2020

- Followed recipes set by establishment to meet nutritional requirements.
- Assisted with food prep tasks, maximizing downtime during off-peak periods.
- Labeled and dated food, keeping industrial refrigerators and freezers neat and orderly.
- Attended employee meetings, suggesting process improvements to management.
- Stored and rotated food products properly, maintaining freshness.
- Modeled flexible work style, shifting tasks as priorities and circumstances changed based on departmental needs.
- Scraped leftovers from dishes into garbage containers.

EDUCATION

COMPLETED COURSEWORK TOWARDS ASSOCIATE IN ARTS (A.A.) IN MUSIC, Rancho Cucamonga, CALIFORNIA

chaffey community college, August 2016

SKILLS

Chopping Vegetables

Station Preparation

Institutional And Batch Cooking

Kitchen Sanitization

Bulk Food Preparation

Event Catering

Guest Satisfaction

REFERENCES

MARCOS RIOS Bon Appetit

Executive Head Chef Manager

📞 (951) 544-8059

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