

# Katie Howard

## Lead Cook

Phoenix, AZ 85034

[katiehoward663\\_p9k@indeedemail.com](mailto:katiehoward663_p9k@indeedemail.com)

+1 602 541 1726

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

---

### Cook/Prep

Compass One - Phoenix, AZ

December 2018 to March 2020

Cooking cleaning checking temperatures gauging with the guests. Helping taking care of customers needs checking them out of the register

### HMS Host

Restaurants

August 2012 to November 2018

Cooking cleaning making sure temps are correct making sure customer has orders prepare correctly and to their satisfaction

### Jack in the box

Restaurants Inc

November 1999 to April 2012

Cooking cleaning checking temperatures. temperatures control. Helping taking care of customers needs checking them out of the register

## Education

---

### High school or equivalent

Kankakee High School

August 1993 to May 1997

## Skills

---

- Grill (10+ years)
- Kitchen Staff (10+ years)
- Food Service (10+ years)
- Food Prep (10+ years)
- Restaurant Experience (10+ years)
- Cooking (10+ years)

- Food Safety (10+ years)
- Food Safety (10+ years)
- Meal Preparation (10+ years)
- Kitchen Management Experience (8 years)
- POS (10+ years)
- Cleaning Experience (10+ years)
- Culinary Experience (10+ years)
- Host/Hostess (10+ years)
- Basic math (10+ years)
- Microsoft Excel (10+ years)
- Cleaning (10+ years)
- Home Care (10+ years)
- Banquet Experience (10+ years)
- Busser (10+ years)
- Retail Sales (10+ years)
- Food Production (10+ years)
- Merchandising
- Serving Experience
- Cashiering
- Restaurant Management
- Menu Planning
- Catering
- Inventory Control
- Upselling
- Supervising Experience
- Laundry
- Purchasing
- Caregiving
- Microsoft Word
- Guest services
- Stocking
- Front desk
- Baking
- Custodial experience
- Leadership
- Heavy lifting

## Certifications and Licenses

---

### **food handler certificate**

## **Food Handler**

### Assessments

---

#### **Cooking Skills: Basic Food Preparation — Completed**

March 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Completed](#)

#### **Food Safety — Highly Proficient**

February 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Highly Proficient](#)

#### **Work Style: Reliability — Completed**

February 2020

Tendency to be dependable and come to work

Full results: [Completed](#)

#### **Cooking Skills: Basic Food Preparation — Familiar**

February 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Familiar](#)

#### **Food Service Fit: Back of House — Proficient**

July 2020

Measures the traits that are important for successful back of house food service roles.

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.