

Katie Howard

Lead Cook

Phoenix, AZ 85034

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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)
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- 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.