

# Jilkesha Hunter

Mobile, AL 36618

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I have 17 years restaurant experience I've worked as a line cook, a chef, kitchen manager I am a team player I am reliable dependable, and I always move with a sense of urgency.

## Work Experience

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### **Chef**

Namans Catering - Mobile, AL

November 2022 to March 2023

1. On site, Chef
2. Prepared meals for banquets, Mardi Gras balls, weddings, birthday parties, etc.
3. High volume in food production 500 to 1200 people in many events.

### **Line Cook**

FELIX'S FISH CAMP - Spanish Fort, AL

July 2020 to October 2021

My basic duties were to come in in the morning and prep all proteins, fish, oysters, etc. for the day because I work doubles I maintained a clean work area and prepared food to spec.

### **Line Cook**

Shrimp Basket - Mobile, AL

September 2019 to March 2020

Prepare and prep food according to spec. Maintaining a clean and safe workspace. We closed down due to COVID-19 and they did not reopen

### **Line Cook**

Longhorn Steakhouse - Daphne, AL

June 2017 to March 2019

I worked salad fry I Work the closing shift are prepared salads and fried appetizers for 300 guest a shift (night) the end of the shift I would flip and restock for the morning. I always maintain a clean work space.

### **Punch Press Operator**

Northern Engraving Corporation - Spring Grove, MN

October 2014 to April 2017

I work in a warehouse on various punch press machines making parts for Chrysler Automotives

### **Line Cook/Prep Cook**

Chili's - Mobile, AL

February 2010 to May 2014

I started off as salad nacho, got cross trained on the grill station sauté station I also did prep and became shift leader. I maintain a clean workstation cooked and prepare food according to the specifications for chili's

## **Cook**

Ruby Tuesday - Mobile, AL

February 2006 to August 2009

I worked salad bar so in the morning I would basically set up turn on the bar and load my veggies cheeses etc. After setting up I prep what I'm going to need for the night shift SBA (salad bar attendant). In the evening I worked as a fry cook. I set up my fry station utensils, batter and meat etc. Maintained a clean area and always had an easy close...

## Education

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### **Psychology**

Alabama State University - Montgomery, AL

August 1998 to May 2001

Thornridge High School - Dolton, IL

September 1994 to June 1998

## Skills

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- Line cook (10+ years)
- Kitchen experience (10+ years)
- Baking (5 years)
- Cooking (10+ years)
- Team Player (10+ years)
- Knife skills (3 years)
- training (10+ years)
- Chef
- POS
- Management
- Kitchen Management Experience
- Stamping Press
- Restaurant Experience (10+ years)
- Food Safety
- Microsoft Office
- Food Preparation
- Caregiving
- Meal Preparation
- Dementia Care

## Certifications and Licenses

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### **ServSafe**

#### **Food Handler Certification**