

KING JORDAN

PROFESSIONAL SUMMARY

Organized and dependable candidate successful at managing multiple priorities with a positive attitude. Willingness to take on added responsibilities to meet team goals. Detail-oriented team player with strong organizational skills. Ability to handle multiple projects simultaneously with a high degree of accuracy.

SKILLS

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|--------------------------|----------------------|-------------------------|
| • Salad Preparation | • Knife Skills | • Food Storage |
| • Ingredient Preparation | • Menu Planning | • Time Management |
| • Garnishing Techniques | • Cooking Techniques | • Equipment Maintenance |
| • Sauce Making | • Vegetable Cutting | • Attention to Detail |

WORK HISTORY

FOOD PREP COOKING ASSISTANT 09/2021 to 10/2023

Culinary Staffing, 6404 Wilshire Blvd #500 Los Angeles CA

Working various different cooking jobs

2ND COOK 09/2021 to 10/2023

Wolfgang Puck Catering, 6901 Hollywood Blvd Hollywood

- Enhanced kitchen efficiency by streamlining food preparation and cooking processes.
- Reduced food waste with careful portioning and utilizing leftovers creatively in new dishes.
- Maintained high standards of cleanliness, resulting in consistently positive health inspections.
- Collaborated with Head Chef to develop new recipes and menu items, increasing customer satisfaction.
- Mentored junior kitchen staff, providing guidance on proper cooking techniques and workplace safety protocols.

PIZZA MAKER 10/2016 to 08/2020

Wolfgang Puck, 100 Universal City Plaza

- Enhanced customer satisfaction by consistently preparing high-quality pizzas according to company standards and customer preferences.
- Maintained a clean and organized workspace for efficient pizza making, ensuring optimal productivity.
- Developed strong time management skills by juggling multiple orders during peak hours without compromising quality.
- Managed inventory effectively, reducing food waste and controlling costs for the business.
- Demonstrated expertise in various pizza-making techniques, including hand-stretching dough and using a wood-fired oven for authentic taste.

COOK 09/2010 to 09/2016**Wolfgang Puck**, 100 Universal City Plaza

- Demonstrated strong multitasking skills, managing multiple orders simultaneously without sacrificing quality or presentation.
- Showcased excellent knife skills for precise cutting and preparation of various ingredients.
- Continuously updated personal knowledge about ingredient trends, nutritional demands/preferences resulting in well-informed adjustments to recipes.

DISHWASHER 06/2010 to 09/2016**Wolfgang Puck Nbcu**, 100 Universal City Plaza

- Enhanced kitchen efficiency by maintaining a clean and organized workspace for fellow staff members.
- Reduced dish breakage by carefully handling delicate items during the washing process.
- Ensured consistent cleanliness by adhering to strict sanitation procedures for all dishes, utensils, and equipment.
- Supported overall restaurant operations by promptly restocking clean dishes and utensils in designated areas.
- Maximized dishwasher efficiency by regularly inspecting and performing minor maintenance on the machine when necessary.

GENERAL LABORER 03/2007 to 06/2010**People Ready Temp Service**, 13245 Ceritos Ca 90203

- Improved worksite safety by consistently adhering to established protocols and regulations.
- Completed tasks efficiently for timely project completion within set deadlines.
- Increased productivity with effective communication and collaboration among team members.
- Ensured quality workmanship, performing thorough inspections and addressing any issues promptly.

EDUCATION**Sherman Oaks Center Enrichment Studies** , 1600 Reseda Blvd
High School Administration