

GRILL COOK, TENDER GREENS- WEST HOLLYWOOD (09/23 – 12/23)

Responsible for Prepping/Preparing orders, making sure meats and proteins are cooked to standard temperatures, expediting orders, Restocking inventory as well as cook station. Cooking soups, Preparing sandwiches and side dishes. Prepping garnishes and oils making sauces.

BLUE CREW STAFFING AGENCY, LOS ANGELES (06/20-01/2023) (gig worker)

Job Titles: Worker, Picker and packer, Prep cook, Line Cook, kitchen help, Dishwasher
My job was to perform the set job at a set location in a professional timely manner and check in with the shift leader for pre shift meetings.

INSTAWORK STAFFING APP, LOS ANGELES (08/16-07/20)

Use a pallet jack to organize the freezer as well as organize the walk-in refrigerator, take in inventory, Pick and pack orders in a warehouse, Wash dishes, prep food such as meat or vegetables, custodian work set up and break down events. Learn to operate and use a finger scanner effectively.

CULINARY STAFFING, LOS ANGELES (TEMPORARY WORKER)(08/16-07/17)

Responsible for understanding three-part sink, serving dishes to students, being on time to designated job site, reporting to supervisor, restocking line with certain dishes, setting up events, breaking down events.

JAMES REPUBLIC-MARRIOT HOTEL, LONG BEACH (FOOD RUNNER/DISHWASHER) (08/13-01/14)

Responsible for running plates to the proper tables, prepping side dishes, Cleaning and shut down both sides of the kitchen at night, sweeping, mopping, signing for delivers in the morning, Cleaning the bathrooms, restocking new inventory, shutting down the dish pit area and preparing it for the next shift.

HARD ROCK HOTEL, CHICAGO IL (FOOD RUNNER, BARBACK, BUSSER) (10/12-09/13)

Responsible for carrying out customer orders, working with the chef for proper plating, bussing tables and table placement of cutlery, Assisting the bar with plates and drink orders replenishing ice and as well as servicing the patio and assisting the bar.

JOHNNY ROCKETS, CHICAGO IL (CREW MEMBER, CASHIER) (12/11-10/12)

Responsible for cash handling, morning and night prep, Responsible for opening and closing establishment. Also responsible for expo and operating the grill and shake machine. Stocking inventory when it arrives from truck. Experience with fryer and flat top grill as well.

SKILLS

- Food Safety and sanitation knowledge
- Experience with commercial grills and mixers/ fryers, Blenders.
- Ability to organize workstations, prioritize tasks, and multitask efficiently.
- Problem Solving skills.
- Intermediate Knife skills. • Ability to follow recipes.
- Experience expediting.
- Can convert recipes.
- Can properly hold food at time temperature standard.
- Portion Control

Reliable