

Crystal Thompson

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Willing to relocate: Anywhere

Work Experience

Cook

U.S. OPEN (SEASONAL)-Queens, NY

June 2014 to September 2024

PM Chef

JOHN STREET ASSEMBLAGE HOTEL-New York, NY

February 2018 to March 2020

- A La Carte Menu
- Buffet Spreads
- Baking (Gluten free and vegan goods)
- Ayurvedic Cuisine
- making soups
- sauces /dressings

Cook

LEVY RESTAURANTS-Queens, NY

August 2014 to June 2019

- Collaborated with the Executive Chef and other Cooks to prepare meals during dining hours
- Prepared food and stock, and make sure everyone is trained on proper food preparation and kitchen safety techniques
- Maintained accurate food inventories and make adjustments to food items to accommodate guests with allergies or specific diet concerns

05/16 - 02/18

Line/Prep Cook

- Performed first aid or CPR if needed
- Visited multiple sites and monitor food procedures and systems
- Washing and the chopping of vegetables, as well as meats
- Displayed excellent familiarity of basic cooking duties such as reducing sauces and parboiling
- Assisted in preparing a constant supply of different salads and condiments that were served with various goods. Which were offered within the school and temple
- Monitored/maintained a clean and orderly kitchen by washing dishes, sanitizing surfaces, and taking out waste

Cook/shucker

LEVY RESTAURANTS-Queens, NY

August 2014 to June 2019

- setting up concession stand

- displays
- main shuckers
- front and backhouse team player

Cook

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- Maintained accurate food inventories and make adjustments to food items to accommodate guests with allergies or specific diet concerns

Prep Cook

POKESIGNATURE

March 2018 to May 2018

- Knife skills
- Prepping out all items on the menu
- Prepping Sauces
- Making sushi rice/ brown rice
- Breaking down fishes

Line/Prep Cook

FLIK AGENCY-New York, NY

May 2016 to February 2018

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Cook

RODEPH SHOLOM SCHOOL-Flik-New York, NY

February 2016 to February 2018

- Catering events
- lunch server
- *PreK-8th graders
- *Dealing with allergies
- *From gluten free kids
- organizing teacher staff/ break room
- *Coffee goods
- *milk
- *cereals
- Stocking
- making dressings
- Soups

Line/Prep Cook

SHIFTGIG AGENCY-New York, NY

February 2014 to May 2016

- Performed food services serving customers 1000 or more
- Assisted in both FOH as Garde manager and BOH Line Cook/Prep Cook
- Kept supplies stocked and organized as needed
- Set-up, designed and created arrangements for catered events and private parties
- Served in private events and well-known corporate companies such as SUNY,

Aramark (CBS), Goldman Sachs, Belmont Racetrack, Conrad Hotel and Jacob Javits Center of NY NBH
STAFFING-New York, NY

June 2013 to June 2015

Front And Back Of House

- Was responsible for the day to day operations and management of the restaurant
- Was responsible for training and managing other line cooks to improve overall performance and service quality
- Was responsible for cleaning tables, removing dishes, taking food to tables and assisting servers and bartenders

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Education

CULINARY CERTIFICATE

STAR ACADEMY CULINARY PROGRAM - New York, NY

January 2013 to December 2014

Skills

- Type 40-55 WPM Outlook
- Word
- Excel
- & PowerPoint Knowledge of health/safety codes and regulations Hands on experience in handling commercial food service equipment including deep fryers
- ovens
- cooktops and slicers Ability to follow recipes
- instructions
- guidelines
- Banquet Experience
- Catering

Certifications and Licenses

First Aid Certification

Food Handler Certification