



JIM DIJERES

TEAM LEADER
CULINARY PROFESSIONAL

CONTACT

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HOBBIES

Gym + Fitness
Holistic Nutrition
Voice Acting

EDUCATION

GED | North Bergen High
School | North Bergen, NJ

To whom it may concern,

I have experience with preparing foods in a fast-paced environment. Dedicated line cook with 10+ years of experience in high-pressure kitchens. Team leader who is eager to help employees with daily tasks. Looking for a restaurant position with a company that has room for growth. Skilled in prepared foods, specializing in mixed ingredients, and maintaining food safety following SERVSAFE practices. I am well spoken, courteous and professional at all times.

SKILLS:

- Versatile
- Bi-lingual (Spanish fluent)
- Hands-on
- Dependable
- Detail-oriented
- SERVSAFE
- Fry station, Grill station, Sauté station, Pasta station and hot line Chef Tournant
- Cold stations, Garde manger, Dessert

I am looking for a position in your company with...

- Competitive salary
- Full time / Part time opportunities
- Benefits / Health Insurance

If so, then you need look no further, you will see from my enclosed resume that I meet all of these qualifications and more.

(10/19 - 4/22) HEAD COOK | MARRIOTT COURTYARD | EDGEWATER, NJ

- Mentored over kitchen staff members at all levels in order to prepare them for challenging roles.
- Oversaw scheduling, inventory management, and supply ordering to keep the kitchen fully stocked.
- Avoid cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergies.
- Inspected kitchens to assess the quality of food preparation and service, as well as the appearance of the food and the cleanliness of the production and service areas. Collaborated with staff to prepare delectable meals for large banquets.
- Assessed inventory levels over a monthly period and placed orders to replenish ingredients. Checked and maintained proper temperatures in the freezer and refrigerator on a daily basis.

JIM DIJERES PROFESSIONAL RESUME 2024

- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
- Maintained high food quality standards by inspecting delivery contents to ensure product quality and quantity.
- Maintained a well-organized mise en place to keep work efficient and consistent.

(1/18 - 9/19) LINE COOK | POUR HOUSE | HOBOKEN, NJ

- Ensured that food handling, cleaning, and sanitation protocols were followed to ensure that staff and customers were safe.
- Talked to the front-of-house staff to figure out what customers wanted and how to accommodate special dietary needs. Collaborated with staff to gather details on specific customer preferences and dietary requirements.
- Restocked all food items to ensure that the cooks had all the ingredients they needed for service throughout the shift.
- Changed and sanitized all cutting boards, benches, and surfaces between tasks to avoid cross-contamination.
- Followed the restaurant stock management schedule to monitor product freshness and rotate out old products.
- Trained staff on daily specials
- Put food in proper storage containers, and perishable items in the refrigerator for later use and to avoid spoilage. FIFO
- Made food according to recipes, portioning, cooking, and waste management guidelines.
- Deep fried and grilled with a variety of foods.
- Set up the kitchen and did the initial prep work for soups, sauces, and salads. Quickly received food orders from cashiers and cooked items to finish the entire order and serve it hot.
- Cleaned the grills, griddles, ovens, and fryers to sanitize the kitchen surfaces and equipment.
- Assisted in the preparation of steaks, burgers, and sandwiches for the menu. Grilled meats and seafood according to customer requests.

(12/16 - 12/17) LINE COOK | CHART HOUSE | WEEHAWKEN, NJ

- Managed portion control activities according to specified instructions provided by chef.

JIM DIJERES PROFESSIONAL RESUME 2024

- Kept stations stocked and ready to use to maximize productivity.
- Used a sanitizing spray to clean the counters, food prep areas, and equipment to reduce the risk of cross-contamination.
- Lead daily line checks for quality control
- Changed and sanitized all cutting boards, benches, and surfaces between tasks to avoid cross-contamination.
- Operated all kitchen equipment, safely to avoid injuries.
- Prepared food for frying, including meat, poultry, and fish.
- Scrubbed the grill to clean the kitchen equipment.

(2/14 - 11/17) DISH WASHER + PREP COOK | NYCL World Yacht | NEW YORK, NY

- Maintain cleanliness of all kitchen areas, equipment, and utensils.
- Operate the dishwashing machine and oversee manual washing when required.
- Assist with basic food prep as needed and directed by the kitchen staff.
- Safely dispose of waste, including recycling and composting as directed.
- Uphold health and safety standards to ensure a sanitary working environment.
- Support the kitchen team with additional cleaning or organizational tasks.

I would very much like to discuss futures with your organization if qualifications are in order. To schedule an interview, please call me on 201-691-4861. You can reach me any time between 8am to 8pm daily, but you can leave a voice message, and I will gladly return your call.

Thank you for your consideration

JIM DIJERES