

Lilyonna Philmlee-Richardson

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Work Experience

Line Cook/Prep Cook

Proletariat Pizza-Seattle, WA

Present

prepping veggies and meat to the right amount and keeping them in the correct stored containers. Making salads/ pizza's to the customers liking.

Line Cook/Prep Cook

The Rock Wood Fired Pizza-Renton, WA

April 2024 to April 2025

- Prepared and cooked a variety of dishes according to recipes, quality standards, and presentation guidelines
- Prepared ingredients and food items according to recipes and established standards
- Maintained a clean and organized work area, ensuring compliance with health and safety regulations
- Collaborated with the kitchen team to ensure timely preparation of dishes during peak hours
- Followed proper food handling procedures to prevent cross-contamination and maintain quality standards
- Operated kitchen equipment such as slicers, mixers, grinders, and ovens safely and efficiently
- Adhered to portion control guidelines to minimize waste while maintaining consistent plate presentation
- Trained new prep cooks on standard operating procedures related to food preparation techniques and safety protocols
- Managed multiple tasks simultaneously in a fast-paced environment without compromising attention to detail or quality of work

Security Officer

Pierce County Security/Pacific Coast Security-Parkland, WA

June 2022 to December 2023

Customer service

Private security

Education

AAS in Culinary Arts

Bates Technical College - Tacoma, WA

September 2023 to Present

High school diploma or GED

Skills

- Security
- Culinary experience
- American Sign Language
- Food Preparation
- Kitchen Management Experience
- Leadership (5 years)
- Cooking (7 years)
- Communication skills (10+ years)
- Restaurant experience
- Customer service
- Hospitality
- Cash handling
- Knife skills
- Food management
- Menu planning
- Kitchen experience
- Kitchen management
- Sauteing
- English
- Seafood
- Microsoft Word
- Microsoft Excel
- Microsoft Office
- Supervising experience
- Organizational skills
- Time management
- Food service
- Team management
- Food handling
- Catering
- Sanitation
- Cost control
- Inventory management
- Product management
- Dishwashing
- Management

- Marketing
- Grilling
- Food safety
- Casual dining experience
- Microsoft Outlook
- Baking
- Pizza experience
- Computer skills (2 years)
- Public speaking
- Writing skills
- Heavy lifting
- Basic math
- Swimming
- Food production

Certifications and Licenses

Guard Card

Food Handler Certification

servesafe manager

October 2023 to October 2028

CPR Certification

Driver's License

ServSafe

First Aid Certification

Food Safety Certification

Food Handler

April 2026