



MARJANI JOHNSON

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Summary

Dedicated professional experienced in environments. Focused and collaborative team player skillful in communicating and translating customer requests. Offering deep understanding of food safety, osha and health code requirements.

Skills

- Meal preparation
- Food safety
- Kitchen management

Experience

G's Country Kitchen | Huntsville , AL
Cook
10/2024 - 05/2025

- Prepared meals according to recipes and menus, adjusted ingredients and cooking times accordingly.
- Adhered to food safety standards when storing and preparing foods.
- Maintained a clean working environment by sweeping, mopping floors, washing surfaces and emptying trash cans.
- Sliced, diced, chopped, mixed, and prepared food ingredients for use in cooking.
- Checked temperatures of freezers and refrigerators regularly to ensure proper functioning.

Eddie V's Prime Seafood | Charlotte , NC
Line Cook
03/2022 - 01/2023

- Prepared high-quality food items to order while exceeding guest expectations by following recipe and presentation guidelines
- Ensured special guest requests are accommodated while delivering the same high-quality standards
- Coordinated food orders to support timely and efficient delivery to the table and ensure proper food safety and sanitation standards upheld for guest safety
- Assisted in prep work such as washing vegetables or butchering meat when needed.

Merts Heart and Soul Restaurant | Charlotte , NC
Kitchen Manager
05/2020 - 01/2022

- Lead Kitchen and production of meals
- Communicated with employees to keep informed of restaurant and organizational procedures
- Assisted in menu planning and development
- Ensured compliance with health and safety regulations.
- Trained new kitchen staff on proper food handling techniques and safety regulations.

Education and Training

Eastmoor Academy
High School Diploma