

Sonji Pointer

Atlanta, GA 30310

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Work Experience

Line Cook

4th Hotel Atlanta-Atlanta, GA

June 2024 to February 2025

- Adhered to portion control guidelines while plating dishes for consistent portion sizes
- Followed all food safety regulations including temperature monitoring and labeling of prepared foods
- Worked efficiently under pressure during busy service periods to meet customer demands without compromising quality

Delivery Driver

DoorDash-Atlanta, GA

January 2024 to June 2024

- Delivered packages and goods to customers in a timely and efficient manner
- Adhered to all traffic laws and regulations while operating company vehicles
- Reported any vehicle maintenance or repair needs promptly to the appropriate department

Line Cook

Brewdog-Atlanta, GA

August 2021 to January 2024

1. Prepare measure amounts of various products for daily projected sales.
2. Maintain cooking temperatures that align with health code regulations.
3. Clean as I go, keep myself and cooking area sanitized according to health code regulations.

Line Cook

Le Colonial-Atlanta, GA

February 2018 to July 2021

- Prepared and cooked a variety of dishes according to recipes, quality standards, and presentation guidelines
- Followed all food safety regulations including temperature monitoring and labeling of prepared foods
- Collaborated with the chef in developing new recipes or modifying existing ones based on customer feedback or ingredient availability

Education

GED

Department of Adult Education and Equivalency - Atlanta, GA

August 2004 to May 2005

Skills

- Cooking
- Kitchen experience
- Food safety
- Restaurant experience
- Food preparation

Certifications and Licenses

Driver's License

March 2024 to October 2030