

RESUME ID #111

Objective

Highly motivated, knowledgeable, and results-driven professional to secure a position with your restaurant or organization as a ***Kitchen Manager, Supervisor, or as a Cook, Line Cook, or as applicable***, utilizing my extensive skills, training, and experience

Summary of Qualifications

- Over 3 years' as a kitchen manager for a large-chain restaurant in a mall, food court setting, supervising up to 6 workers, and proficient with most aspects of workforce development including training, delegating work orders, monitoring all work activities for quality, expediency, safety, and proper employee/customer interactions, conducting performance evaluations, and consulting with upper management for employee status/progress reports
- Experienced retaining quality employees through sound Team Building concepts, excellent communications, professional expertise, and respected leadership skills
- Excellent organizational and motivational skills, guiding and directing individuals to maximize productivity and their own personal potential
- Utilized as a knowledgeable and respected resource by management, peers, and customers, the "go-to" professional to provide solutions, clarity of thought, and sound judgment, resolving complex issues into achievable action plans when others cannot
- Over 18 years' experience as a cook in a variety of cuisines (Italian, Steaks, Seafood, Asian, and more), including fine and casual dining settings, fast food, short order, and nursing home settings as well as preparing food for banquets for private parties and corporate functions, up to 200 guests
- Maintains an efficient, well-organized kitchen, also maintaining cleanliness with a focus on keeping all equipment and utensils sanitized at all times, in full compliance with New York State Health & Safety codes/regulations
- Receives shipments of food and supplies, rotating stock by date/time stamps, and negotiates with vendors for replacement of damaged or substandard items, otherwise securing credit towards replacement cost
- Adapts well to a wide range of work settings and demands, frequently in a fast-paced, high pressure environment, multi-tasking throughout the day, learning new systems quickly, and completing all assignments on time or ahead of critical deadlines
- Strong communications, math, analytical, and problem-solving skills
- Familiar with using computers, Windows, MS Office, Internet research, and email
- Works well independently or collaboratively in a team environment

Professional Experience

- 05/2013 – Present ***Line Cook***
Red Coach Inn, Niagara Falls, NY
- Prepares and cooks lunches and dinners for regular patrons and prepares banquets for up to 50 guests in private parties, weddings, etc.
- 06/2011 – 07/2012 ***Line Cook***
TGI Friday's (in Sheraton Hotel), Niagara Falls, NY
- Prepared and cooked lunches and dinners for hotel visitors and guests
 - Prepared soups, salads, sauces, and gravies, desserts, and more
- 05/2010 – 06/2011 ***Cook / Server***
Our Lady of Peace Nursing Home, Lewiston, NY
- Prepared and cooked breakfasts, lunches and dinners for residents
 - Served residents their meals and beverages
- 06/2007 – 05/2009 ***Cook III***
Seneca Niagara Casino & Hotel, Niagara Falls, NY
- Set up and prepared multiple buffet stations, maintained and restocked all food selections, organized and prepared food for Chefs
 - Responsible for the cleanliness and safety of assigned areas in keeping with Health codes
 - Trained and supervised the Culinary Cook IV entry staff

10/2004 – 12/2009

Cook

Wimpy's Burger & Dogs, Prime Outlets, Niagara Falls, NY

- Short order Cook of traditional American fast cuisine
- Customer service, cash handling
- Organize, prep and clean up of work space and kitchen

09/2000 – 08/2005

Supervisor / Cook

Steak Escape, Prime Outlets, Niagara Falls, NY

- Managed and supervised up to 4 kitchen workers delegating tasks and assignments and monitoring quality
- Prepared and served sandwiches and beverages to customers
- Resolved customer issues to their complete satisfaction

Education

Diploma (with Food Service Specialty)

Trott Vocational High School, Niagara Falls, NY