

# Senior Line Cook

# Liam Mitchell

## Professional summary

A highly experienced Line Cook with over 10 years of experience in the restaurant industry. Worked in a variety of establishments, from high-end steakhouses to family-style restaurants. The greatest strengths are my organizational skills, attention to detail and ability to work under pressure. Adept at menu preparation and execution, plating and presentation, and staff training and supervision.

## Experience

### Senior Line Cook

March 2018 - Now

Flavors Fusion Grill / St. Louis, MO

- Lead and manage a team of chefs in a busy upscale restaurant, overseeing all aspects of kitchen operations.
- Develop and update menu items, ensuring the use of fresh, high-quality ingredients and appealing presentation.
- Implement cost-effective measures without compromising food quality, resulting in a 15% reduction in kitchen expenses.

### Line Cook

March 2015 - February 2018

Mountain View Grill / Aspen, CO

- Executed precise preparation and cooking of menu items according to restaurant standards, maintaining consistent quality.
- Collaborated with fellow line cooks to streamline kitchen processes, reducing average ticket times by 20%.
- Maintained a clean and organized workstation, adhering to food safety and sanitation guidelines.

### Line Cook

July 2013 - January 2015

Riverfront Bistro / Portland, OR

- Prepared and cooked a variety of dishes, including appetizers, entrees, and desserts, following standardized recipes.
- Collaborated with kitchen team members to maintain a clean and organized workspace, contributing to a positive working environment.
- Demonstrated expertise in grill and sauté stations, consistently delivering well-cooked and flavorful dishes.

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## Education


### Culinary Arts Diploma


2011 - 2013


Culinary Institute of America


Hyde Park, NY


## Skills

Menu planning and development 

Team leadership and collaboration 

Food safety and sanitation 

Time management and multitasking 

Adaptability in fast-paced environments 

## Courses

### ServSafe Food Handler Certification

## Languages

 Mandarin  Spanish