

Holly Porter

Line Cook

CONTACT

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Philadelphia, PA

HOBBIES

- Bike riding
- Traveling
- Swimming

PROFESSIONAL SUMMARY

Recent graduate of the Culinary Arts at Culinary Institute of America, with a strong foundation in fundamental cooking techniques and a passion for delivering high-quality dishes. Eager to apply formal culinary training and contribute to a dynamic culinary team as a Line Cook.

EDUCATION

Associate Degree in Culinary Arts

The Culinary Institute of America, New York

2020 - 2023

Relevant coursework: Culinary Fundamentals, Food Safety and Sanitation, Menu Planning Basics, Introduction to Baking and Pastry.

SKILLS

Understanding of culinary techniques and food preparation



Ability to follow recipes and instructions



Strong attention to detail and cleanliness



Effective communication and teamwork



EXTRACURRICULAR ACTIVITIES

Culinary Club

2021 - 2023

- Participated in culinary-related events, workshops, and cooking competitions.
- Collaborated with fellow club members on various cooking projects to enhance skills and creativity.

DIPLOMA PROJECT

Innovative Menu Development and Kitchen Optimization

The Culinary Institute of America

2022 - 2023

- Conducted in-depth research on ingredient sourcing, cost analysis, and nutritional value to ensure a balanced and sustainable menu.
- Implemented efficient kitchen workflows and organized training sessions for kitchen staff to adapt to the new menu, resulting in a 25% reduction in preparation time.
- Received positive feedback from both faculty and diners, showcasing the ability to balance creativity with practical kitchen considerations.