

 (555) 123-4567

 john.stevens@gmail.com

 New York, NY

## EDUCATION

### Associate Degree in Culinary Arts

Culinary Institute of America, New York, NY, Graduated: May 2012

### Certifications

- **Food Handler's Certification**, January 2024
- **Culinary Techniques Certification**, Le Cordon Bleu, Paris, June 2016

## SKILLS

- Knife skills and ingredient preparation
- Stocking and inventory management
- Food safety and sanitation (ServSafe Certified)
- Time management and multitasking in a fast-paced environment
- Teamwork and communication
- Cooking and food preparation techniques for various cuisines

# JOHN STEVENS

## PREP COOK

## PROFESSIONAL SUMMARY

Detail-oriented and experienced prep cook with over 13 years in fast-paced kitchens. Adept at preparing ingredients, maintaining cleanliness, and ensuring kitchen operations run efficiently. Seeking to bring my skills in ingredient preparation, knife handling, and food safety to a dynamic kitchen team.

## EXPERIENCE

- March 2019 - Now

### Prep Cook

**The Modern Kitchen** / New York, NY

- Prepare and chop ingredients for all menu items, ensuring consistency in portion size and presentation.
- Coordinate with chefs to ensure timely preparation of ingredients, supporting efficient kitchen flow.
- Oversee the cleanliness of prep stations and ensure compliance with health and safety regulations.
- Train junior staff in ingredient preparation, knife skills, and safety protocols.

- July 2015 - March 2019

### Line Cook

**Bistro 33** / New York, NY

- Assisted in cooking, assembling, and plating dishes in a fast-paced, high-volume kitchen.
- Managed cooking stations for salads, pasta, and sauces, ensuring dishes were prepared to order and on time.
- Monitored food temperatures and ensured adherence to safety regulations.

- March 2012 - June 2015

### Prep Cook

**Oliver's Grill** / New York, NY

- Assisted with the preparation of fresh ingredients for salads, soups, and entrees.
- Managed the stocking of ingredient shelves and refrigerated sections.
- Maintained proper rotation of ingredients, ensuring freshness and minimizing waste.