

[Full Name]

[City, State] | [email@example.com] | [Phone Number]

PROFESSIONAL SUMMARY

[Detail-oriented **Line Cook** with experience in high-volume, fast-paced kitchens, supporting consistent food quality and timely service.]

[Skilled in **station setup, prep work, and executing menu items** according to standardized recipes and plating guidelines.]

[Known for maintaining **strict food safety standards**, clear communication with kitchen staff, and efficient organization during peak service.]

EXPERIENCE

[Line Cook] | [Restaurant Name]

[Month Year] – Present | [City, State]

- [Prepare and execute a variety of menu items on the **[grill/saute/fry]** station during peak service, supporting consistent ticket times within [X–Y] minutes.]
- [Follow standardized recipes, portioning, and plating guidelines to ensure **consistent quality and presentation** across an average of [X+] covers per shift.]
- [Maintain a clean, organized workstation in compliance with **ServSafe and local health regulations**, including proper labeling, rotation (FIFO), and temperature logging.]

[Prep Cook / Line Cook] | [Restaurant or Hospitality Group Name]

[Month Year] – [Month Year] | [City, State]

- [Supported daily prep including washing, chopping, and portioning ingredients, using **[chef's knife, slicer, mixer]** safely to ensure stations were fully stocked before service.]
- [Assisted on the line during busy periods by firing appetizers and sides, communicating clearly with the **expeditor and head chef** to coordinate timing of orders.]
- [Followed **sanitation and food handling procedures**, including proper cooling, storage, and labeling, contributing to successful health inspections with no critical violations.]

EDUCATION

[Culinary Arts Certificate] | [Culinary School Name]

[Month Year] – [Month Year] | [City, State]

- [Completed coursework in basic cooking techniques, knife skills, stocks and sauces, and **kitchen safety and sanitation**.]

[High School Diploma] | [High School Name]

[Month Year] – [Month Year] | [City, State]

- [Relevant activities: [Hospitality club / part-time food service work / culinary electives].]

SKILLS

- **Culinary & Technical:** [Line cooking (grill, saute, fry)], [basic knife skills], [prep work], [portioning and plating], [following standardized recipes].
- **Kitchen Operations:** [Station setup and breakdown], [mise en place], [inventory rotation (FIFO)], [basic temperature logging], [ticket management support].
- **Food Safety:** [Safe food handling], [cross-contamination prevention], [proper storage and labeling], [cleaning and sanitation best practices], [knowledge of health code basics].

- **Tools & Equipment:** [Chef’s knives], [flat top grill], [fryer], [oven and salamander], [basic use of slicers, mixers, and food processors].
- **Soft Skills:** [Teamwork under pressure], [clear communication with kitchen staff], [time management], [reliability and punctuality], [attention to detail].
- **Additional:** [Willingness to learn], [flexible schedule], [ability to stand for long periods and lift up to X lbs], [basic understanding of POS tickets].

PROJECTS & ADDITIONAL EXPERIENCE

[Pop-Up Service / Special Event Support] | [Event or Venue Name]

[Month Year]

- [Assisted in preparing and serving a limited event menu for approximately [X] guests, focusing on fast execution and consistent plating under tight timelines.]
- [Collaborated with a small kitchen team to set up temporary stations, manage limited storage, and maintain **food safety standards** throughout the event.]

[Volunteer Kitchen Assistant] | [Community Center / Shelter Name]

[Month Year] – [Month Year]

- [Supported meal preparation for [X–Y] guests per service, assisting with bulk prep, basic cooking tasks, and dishwashing as needed.]
- [Helped maintain a clean, organized work area and followed direction from the lead cook to ensure meals were served safely and on time.]