

Joe Smith

Brooklyn, NY 11235

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EDUCATION

Kingsborough Community College

Associate of Applied Science Degree in Culinary Arts, G.P.A: 3.9

Brooklyn, NY

Expected 06/2025

WORK EXPERIENCE

ABC Brooklyn Diner

Sous Chef

New York, NY

01/2021 - Present

- Prepare all food items for banquet and restaurant use according to standard recipes.
- Visually inspect and sampled all food for proper taste and presentation.
- Plan and direct food preparation in a kitchen.
- Schedule appropriate number of staff according to daily needs and functions.
- Back Of House inventory; controlled waste and variance of product to ensure proper food rotation.

ABC Brooklyn Diner

Line Cook

Brooklyn, NY

09/2020 - 12/2020

- Insured proper food storage, cleanliness, safe food practices and adherence to State Health Dept standards.
- Reviewed menus, production orders, and modified dietary needs to provide residents with quality food that suited their individual dietary needs.
- Followed standardized recipes to assure highest quality of food served.

Brooklyn Restaurant Inc.

Dishwasher

Brooklyn, NY

09/2018 - 8/2020

- Assisted workers engaged in preparing foods for the restaurant.
- Washed, peeled, cut and seeded vegetables and fruits.
- Carried pans, kettles and trays of food to and from work stations, stove and refrigerators.
- Cleaned work areas, equipment and utensils and operated industrial dish washing machine.

CERTIFICATES

- ServSafe Food Protection Manager Certification 2024
- OSHA 30 Hour Safety Certificate 2023

SKILLS

- Food safety and sanitation
- Food Preparation
- Knife Skills
- High -volume restaurant Operations
- Plating designs and Aesthetics
- Menu Development