Charismatic Line Cook with 6+ years of professional kitchen experience. Brought timeliness and order to the kitchen, along with knowledge of European and Asian cuisines. Delivered orders 97% on time with 95% customer satisfaction at Hellfire kitchen, thanks to expert experience, skills, knife work, and speed.

Rebecca Martin

Line Cook

Oak Street, Minneapolis, MN, 55111

**Nationality**: American

**DOB**: Jun 23 1985

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**Experience**

**Line Cook —Ricardo’s Restaurant – Minneapolis, MN**

**2015 – 2021**

* Assisted the head chef in creating new menu items with existing ingredients
* Made all dishes based on menu requirements
* Ensure all requirements set by Belle kitchen were followed crucially.
* Participated in monthly culinary meetings and contributed ideas for new menu items
* Adjusted the daily menu based on the available raw foods and ingredients to ensure peak customer satisfaction

**Education**

Bachelor of Science (B.Sc.), nutrition / Toronto Culinary School / 2010-2014

Associate degree, culinary science / Oakland College / Oakland, MI / April 2010

Colquitt High School / Oakland, MI / 2008

**Skills**

Inventory management|Knowledge of food safety regulations|

Recipes and menu planning |Budget and cost control |Written communication|

Problem-solving |Planning|Organization

**Certifications**

ANSI- Certificate in Food Handling and Hygiene – 2017

**Hobbies and Interests**

* Listening to Culinary Podcasts
* Wine tasting