

Sybil Boyd
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Profile

Diligent, professional, and creative line cook with three years of expertise in baking and pastry techniques. Preparation of menu items as well as innovative special orders and creation of innovative dessert items. Proven ability to work collaboratively with kitchen staff, communicate, multi-task, and follow instructions.

Key Skills

- Excellent food preparation and cooking techniques
- Baking and pastry techniques
- Ability to work under pressure
- Ability to work cooperatively with other team members
- Creativity

Education

Culinary Arts and Food Services Program

LINCOLN CULINARY INSTITUTE, Columbia, MD – May to December, 2017

Professional Experience

Pastry Line Cook, BlueFin Seafood Shack, Alexandria, VA

August 2017 — Present

- Set up and stock food items and other supplies needed to adhere to established recipes and presentation for bakery items including breads and pastries
- Prepare food items, including mixing, kneading, and baking
- Cook breads, dessert items, and sauces
- Comply with food sanitation requirements and maintain cleanliness of workstation and cooking surfaces through proper handling of food, practicing appropriate food storage, and adhering to personal sanitation and hygiene rules
- Perform inventory checks to ensure that bakery is fully stocked with needed items

Cook, Chick-fil-A, Vienna, VA

March 2017 — June 2017

- Manage operations of a variety of stations, including bread, grill, lemonade and fry cook in keeping with recipes, portioning, and waste control guidelines
- Collaborate with team members
- Food preparation including cutting fruit, making brownies, and cookies
- Labeled and stored raw food ingredients