

**Joel Magee**  
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## Profile

Dependable and highly motivated recent graduate of noted culinary training program. Hands-on experience working as part of a restaurant team both back-of-the-house and front-of-the-house positions and strong knowledge of basic techniques needed for cooking and following recipes. Strong emphasis on food safety and nutrition.

## Key Skills

- Basic cooking techniques
- Interpretation of recipes and kitchen procedures
- Knowledge of food safety in preparation and storage
- Knowledge of industry sanitation standards
- Work effectively in a team

## Education

### **Culinary Training Program**

*ATLANTIC CAPE COMMUNITY COLLEGE, Cape May, NJ – August 2019 to May 2020*

Courses completed:

- Introduction to the Culinary Profession
- Kitchen Foundations: Soups, Stocks, and Sauces
- Meat Cookery
- Poultry and Seafood Cookery
- Nutrition for Culinary Professionals
- A la Carte Restaurant Production

## Job Experience

### **Dishwasher/Busboy, Café 2825, Atlantic City, NJ**

November 2019 — February 2020

- Performed prep work tasks as directed by chef
- Cleared guest tables after each course is finished
- Filled water glasses as needed
- Set table for arrival of guests
- Washed dishes, glasses, and flatware as well as pots, pans, and other kitchen equipment
- Removed trash from kitchen

### **Parking Valet, Tomatoes, Margate City, NJ**

May 2017 — October 2018

- Greeted guests as they arrive at restaurant parking lot
- Directed guests to restaurant entrance
- Parked vehicles safely
- Retrieved vehicles for guests in a timely manner
- Ensured that vehicles were locked and secured and that their keys were locked up