

Loren Hopkins
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Profile

Knowledgeable line cook with 10 years of experience working in a restaurant kitchen. Skilled in the preparation of entrees, appetizers, sides, and desserts, and familiar with all local food safety regulations. Oversee kitchen staff during daily food prep. Food safety certificate expires in January 2022.

Professional Experience

Line Cook, Francesca's Fine Dining, Watkins Glen, NY

January 2019 - Present

- Prepare entrees, appetizers, sides, and desserts on a nightly basis to over 75 customers
- Oversee pre-open food preparations
- Check deliveries for accuracy, and put away daily food orders
- Ensure cleanliness and sanitation standards are adhered to

Line Cook, Overlook Banquet Hall, Watkins Glen, NY

July 2013 - December 2018

- Prepared entrees, sides, and desserts for up to 250 meals per event
- Assisted in pre-event food preparations
- Put away daily deliveries following strict health safety standards
- Completed daily temperature logs of refrigerators and cleaners
- Cleaned kitchen cooking surfaces after preparing all meals

Cook's Assistant, Waffle Frolic, Corning, NY

June 2010 - June 2012

- Finished waffles with customers' chosen toppings
- Prepared desserts and beverages
- Replenished food ingredients for serving line
- Maintained high cleanliness and sanitization standards
- Communicated front-of-house requests to kitchen staff

Education

Food Safety Certification

Watkins Glen County Health Inspector January 2021

Associate of Culinary Studies

Corning Community College, Corning, NY September 2010 - June 2012

High School Diploma

Penn Yan High School, Penn Yan, NY September 2006 - June 2010

Key Skills

- Knowledge of food safety procedures
- Experienced with large-scale event catering
- Team player
- Skilled in knife work
- Artistic eye for plating