

**Lavonne Burns**  
(717) 000-1234  
lavburns25@email.com  
3785 Dunn Street, Unit #408, Forest Hills, NY 11375

## Profile

Creative, professionally trained Line Cook with nine years of experience in chaotic yet effective kitchen environments. Self-starter who generously shares knowledge and encourages creativity, efficiency and safety among staff. Skilled in developing and adjusting recipes to meet and exceed customer expectations.

## Professional Experience

### **Freelance Food Writer**

*May 2017 – Present*

- Writing food-related blogs for premier trade journals and online magazines
- Interviewing local chefs and restaurateurs for articles
- Reporting on virtual and in-person food-related events
- Creating and publishing modern twists on classic American, Italian, and French recipes

### **Assistant Caterer, Sally's Events, Pittsburgh, PA**

*June 2015 – November 2019*

- Organized food preparation and serving for over 300 dinner guests
- Prepared pastries, candies, cakes, and cupcakes for custom orders
- Set up themed dessert and appetizer tables at weddings, showers and corporate events

### **Line Cook, Deltante's Ristorante, Pittsburgh, PA**

*March 2014 – October 2015*

- Helped prepare entrees with traditional and contemporary Italian and American recipes (nightly output – over 150 meals)
- Incorporated customer's dietary restrictions to menu options
- Monitored inventory and condition of cooking equipment and utensils
- Coordinated efficiency, food safety, and creativity with Kitchen Managers

### **Assistant Saucier Chef, Le Fleur de Lys, Pittsburgh, PA**

*March 2014 – October 2015*

- Prepared sauces, gravies, soups and stews to order
- Coordinated duties and new dish creation with sous chef
- Alerted sous chef of food inventory needs
- Kept station clean and sanitized

### **Line Cook, Le Fleur de Lys, Pittsburgh, PA**

*June 2011 – March 2014*

- Organized daily prep stations
- Cleaned, chopped, and prepared vegetables and garnishes
- Monitored inventory and condition of cooking equipment and utensils

## Education

### **Associate of Specialized Technology in Culinary Arts, Le Cordon Bleu Institute of Culinary Arts, Pittsburgh, PA**

*September 2009 – May 2011*

## Key Skills

- Multitasking
- Verbal and written communication
- Teamwork
- Customer service
- Food safety