

Lavonne Burns

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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.

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

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 | March 2014 – October 2015

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