

Angela Shepherd
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Profile

Enthusiastic and hardworking chef apprentice with excellent knowledge of culinary terminology and the ability to thrive in high-pressure environments. Capable of following complex preparation instructions and dedicated to maintaining high standards for every dish. Outstanding attention to detail and thorough understanding of food hygiene practices in commercial kitchens. Proven ability to work as part of a team to achieve challenging targets.

Key Skills

- Strong teamwork skills
- Clear communicator
- Organized and self-motivated
- Good time management
- Excellent knife skills
- Able to work quickly to tight timeframes
- Driven work ethic

Education

High School Diploma

SUNCOAST COMMUNITY ACADEMY Miami, FL, June 2020

Electives completed:

- Culinary Arts
- Chemistry of Food
- Home Economics
- Nutrition

Professional Experience

Server, Bonefish Grill, Miami, FL

June 2020 - Present

- Serve approximately 50 diners per night
- Maintain a detailed knowledge of current menus and communicate information to customers
- Advise customers on potential allergens and dietary suitability of numerous dishes
- Work collaboratively with other servers and kitchen team to ensure prompt and efficient service
- Ensure a clean, appealing, and safe dining environment for guests
- Provide a friendly and warm welcome to customers and take accurate orders

Barista, Starbucks Coffee Company, Miami, FL

April 2019 - June 2020

- Prepared coffee orders to precise company specifications
- Followed food hygiene practices and maintained a clean, tidy preparation area
- Handled cash and card transactions using the point-of-sale system
- Participated in stock-taking and kept an accurate inventory

Certifications

- Strong teamwork skills