

Senior Line Cook

Liam Mitchell

Professional summary

A highly experienced Line Cook with over 10 years of experience in the restaurant industry. Worked in a variety of establishments, from high-end steakhouses to family-style restaurants. The greatest strengths are my organizational skills, attention to detail and ability to work under pressure. Ad-
ept at menu preparation and execution, plating and presentation, and staff training and supervision.

Experience

Senior Line Cook

March 2018 - Now

Flavors Fusion Grill / St. Louis, MO

- Lead and manage a team of chefs in a busy upscale restaurant, overseeing all aspects of kitchen operations.
- Develop and update menu items, ensuring the use of fresh, high-quality ingredients and appealing presentation.
- Implement cost-effective measures without compromising food quality, resulting in a 15% reduction in kitchen expenses.

Line Cook

March 2015 - February 2018

Mountain View Grill / Aspen, CO

- Executed precise preparation and cooking of menu items according to restaurant standards, maintaining consistent quality.
- Collaborated with fellow line cooks to streamline kitchen processes, reducing average ticket times by 20%.
- Maintained a clean and organized workstation, adhering to food safety and sanitation guidelines.

Line Cook

July 2013 - January 2015

Riverfront Bistro / Portland, OR

- Prepared and cooked a variety of dishes, including appetizers, entrees, and desserts, following standardized recipes.
- Collaborated with kitchen team members to maintain a clean and organized workspace, contributing to a positive working environment.
- Demonstrated expertise in grill and sauté stations, consistently delivering well-cooked and flavorful dishes.

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Education

Culinary Arts Diploma


2011 - 2013

Culinary Institute of America


Hyde Park, NY


Skills

Menu planning and development 

Team leadership and collaboration 

Food safety and sanitation 



Time management and multitasking 

Adaptability in fast-paced environments 

Courses

ServSafe Food Handler Certification

Languages

 Mandarin  Spanish