

# CLAUDIA MARQUETTE

## Prep Line Cook



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New Haven, CT, United States

### Education

#### Gateway Community College


2014 - 2016


United States, New Haven, CT


#### National Restaurant Association


2022 - Now


### Skills

Knife Skills 

Food Safety 

Cooking Techniques 

Culinary Knowledge 

Sanitation Practices 

### Professional summary

Dedicated and efficient Prep Line Cook with over 4 years of experience in high-volume kitchens. Seeking to leverage culinary skills and passion for food preparation to contribute to the team at a reputable restaurant in New Haven.

### Experience

#### Bella's Bistro

June 2021 - Now

United States, New Haven, CT

#### Prep Line Cook

- Prepare ingredients for various dishes, ensuring quality and consistency.
- Assist in the daily preparation and organization of the kitchen.
- Maintain a clean and organized work environment, adhering to all regulations.
- Manage inventory and ensured timely restocking of supplies.

#### The Gourmet House

March 2018 - May 2021

United States, Bridgeport, CT

#### Line Cook

- Worked on the hot line, preparing and plating dishes according to standards.
- Assisted in the creation of daily specials and new menu items.
- Ensured proper storage and labeling of ingredients, minimizing food waste.
- Played a key role in maintaining high standards of food quality and presentation.

#### Sunny Side Cafe

June 2016 - February 2018

United States, Hartford, CT

#### Kitchen Assistant

- Maintained cleanliness and organization of kitchen equipment and utensils.
- Assisted in the preparation of breakfast and lunch items during busy service periods.
- Monitored inventory levels and communicated needs to the kitchen manager.