

Amaya Hideko

Line Cook

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LANGUAGES

- Japanese
- Italian

AWARDS

Excellence in Culinary Creativity Award (2022)

Outstanding Contribution to Menu Innovation (2021)

HOBBIES

- Video games
- Traveling
- Drawing

PROFESSIONAL SUMMARY

A Line Cook with 4 years of experience in the industry, working in both fast-paced and fine-dining kitchens. Adaptable to any kitchen setting and have a passion for creating delicious dishes. The strongest qualities include my excellent organizational skills, attention to detail, and strong leadership abilities.

EXPERIENCE

2021 - 2023

Line Cook

Riviera Brasserie
San Francisco, CA

- Worked in a key role to maintain the quality and consistency of dishes in this renowned Californian-French fusion restaurant.
- Contributed creative input to menu planning and played a pivotal role in the successful execution of culinary events.
- Trained and mentored new kitchen staff, emphasizing the importance of precision and attention to detail.
- Collaborated with the executive chef to streamline kitchen processes, resulting in improved efficiency.

2019 - 2021

Line Cook

Savory Haven
Chicago, IL

- Gained foundational experience in a fast-paced kitchen environment, mastering various cooking techniques.
- Demonstrated adaptability by successfully working in diverse culinary settings, from bistros to upscale restaurants.
- Assisted in menu preparation, ensuring the availability of necessary ingredients and efficient kitchen operations.

EDUCATION

2020 - 2021

Culinary Arts Certification

Institute of Culinary Education
United States, New York City, NY

SKILLS

Culinary Expertise



Team Leadership



Food Safety and Sanitation



Menu Planning and Execution



Creativity in Dish Presentation



Precision Knife Skills

