

# **Line Cook**



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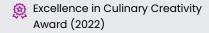


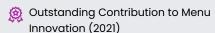
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#### **LANGUAGES**

- Japanese
- Italian

### **AWARDS**





### **HOBBIES**

- Baking
- 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

