

Deborah Blomquist

Professional summary

Dedicated and hardworking Kitchen Porter with experience in maintaining cleanliness, supporting kitchen operations, and managing inventory in fast-paced environments. Skilled in food safety practices, equipment maintenance, and team collaboration.

Experience

Senior Kitchen Porter

March 2021 - Now

The Gourmet House / Wilmington, DE

- Oversaw the cleanliness of the kitchen, ensuring all workstations, tools, and equipment were cleaned to the highest hygiene standards.
- Managed inventory levels, conducted weekly stock checks, and ensured proper rotation of supplies.
- Coordinated with kitchen staff to ensure timely preparation and organization of ingredients for cooking.
- Trained new kitchen porters on proper cleaning methods, safety procedures, and operational standards.

Kitchen Porter

April 2018 - February 2021

The Oceanview Restaurant / Wilmington, DE

- Assisted in managing stock levels, receiving deliveries, and ensuring proper storage conditions for perishable items.
- Supported food prep by organizing ingredients and assisting with basic cooking tasks, ensuring chefs had everything they needed.
- Worked closely with kitchen staff to meet high-demand service periods and ensured kitchen efficiency.

Kitchen Assistant

June 2016 - March 2018

The Riverside Café / Wilmington, DE

- Helped with food preparation, including portioning ingredients and cleaning vegetables.
- Assisted in the regular deep cleaning of kitchen equipment, ovens, refrigerators, and storage areas.

(555) 321-8765

deborahblomquist@gmail.com

United States, Wilmington, DE 19867

Education

High School Diploma

Wilmington High School

Graduated: June 2016

Certifications

- Food Safety & Hygiene Level 3 (2022)
- Manual Handling Certificate (2021)
- Basic First Aid & CPR (2020)
- Health and Safety in the Workplace (2019)

Skills

In-depth knowledge of cleaning procedures



Proficient in managing inventory



Extensive experience using industrial dishwashers



Skilled in assisting kitchen staff with food prep



Able to effectively collaborate with chefs



Knowledge of maintaining kitchen equipment and tools

