

RILEY BURTON

Breakfast Cook

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📍 Atlanta, GA

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WORK EXPERIENCE

Breakfast Cook

Palm Restaurant Group

📅 2018 - current 📍 Atlanta, GA

- Created artisan breakfast dishes, such as custom omelets, eggs benedict, breakfast sandwiches, waffles and pancakes, and sausage and bacon, and baked pastries and breads
- Plated orders with careful presentation, and communicated with cooks and servers to fulfill remainder of orders and to serve within 30 seconds of completion
- Adhered to all restaurant recipe cards, and customized orders upon request, contributing to restaurant's 4.9-star rating on Yelp and Google
- Assisted cooks with prep work as needed, and led inventory checks 2 days per week
- Executed all duties with strict regard to safety and cleanliness, conducting food temperature checks, cleaning work area, supplies, and appliances, and labeling and storing food according to policy

Breakfast Cook

Hyatt Hotel

📅 2016 - 2018 📍 Atlanta, GA

- Prepared eggs, sausage, bacon, and pancake and waffle batter, and readied breakfast counter for 80+ guests per day by filling cereal bins, fridge, coffee and juice bar, and self-serve stations
- Organized kitchen stations at start of shift, gathering needed ingredients, utensils, appliances, and other supplies
- Dated, labeled, and stored foods, verified storage temperatures 2 times per day, and noted upcoming perishable dates
- Adjusted preparation plans and food rotation to reduce waste by 14%
- Cleaned and maintained kitchen appliances, such as griddles, waffle irons, food processors, coffee makers, and mixers

Host

Red Lobster

📅 2012 - 2016 📍 Atlanta, GA

- Greeted and seated guests within 5 seconds of entry according to seating chart, and managed waiting list during peak hours
- Seated 45+ parties each shift, and communicated wait times, restroom and bar location, and information regarding the menu
- Maintained hostess stand and waiting area, straightening menus, restocking mints, removing trash and debris from benches, and cleaning windows and doors
- Processed transactions for to-go orders, and brought hot orders from kitchen to takeout customers
- Answered phones to schedule and confirm 30+ reservations per day

CAREER OBJECTIVE

High-speed and conscientious professional with 5 years of experience in the kitchen. Enthusiastic about crafting sweet and savory breakfast dishes for a luxe culinary experience at ABC Restaurant.

EDUCATION

High school diploma

North Atlanta High School

📅 2008 - 2012

📍 Atlanta, GA

SKILLS

Time Management

Cleanliness

Strong Work Ethic

Safety

Problem Solving