

PETER HIGGINS

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 according to restaurant recipes
- Communicated with cooks and servers to fulfill the remainder of orders and to serve within 40 seconds of completion
- Maintained knowledge of 87 menu items to customize orders according to sensitivities, allergies, and preferences
- Assisted cooks with prep work, increasing efficiency by 13%
- Cleaned work area, supplies, and appliances before and after shifts, decreasing opening and closing time by 7 minutes

Breakfast Cook

Hyatt Hotel

📅 2016 - 2018 📍 Atlanta, GA

- Prepared ingredients and readied breakfast counter for 90+ guests by filling fridges and stocking self-serve stations
- Organized and cleaned kitchen stations at start of shift, gathering needed ingredients, utensils, appliances, and other supplies
- Inspected, labeled, and stored foods, verifying storage temperatures and upcoming perishable dates
- Adjusted menu plans and seasonal item rotation, reducing waste by 14% and saving \$4.7K+ per quarter
- Cleaned and maintained kitchen appliances, decreasing maintenance costs by 36%

Host

Red Lobster

📅 2012 - 2016 📍 Atlanta, GA

- Greeted guests and seated parties within 3 minutes of entry, increasing customer satisfaction by 17%
- Seated 45+ parties each shift, and communicated wait times, restroom locations, and menu information
- Cleaned hostess stand and waiting area by restocking items, removing trash, and cleaning windows, doors, and entryway
- Answered phones to schedule visits, confirm 30+ reservations per day, and answer customer inquiries

CAREER SUMMARY

Efficient and conscientious professional with 10+ years of experience cooking, preparing food, and building strong kitchen teams through consistent communication. Enthusiastic about crafting sweet and savory breakfast dishes for an exemplary business like DoubleTree by Hilton.

EDUCATION

High school diploma

North Atlanta High School

📅 2008 - 2012

📍 Atlanta, GA

SKILLS

- Time Management
- Food Preparation
- Kitchen Safety
- Cooking
- Menu Planning
- Inventory Management
- Kitchen Equipment Maintenance
- Collaboration