

COLEMAN WEBB

Cook

✉ coleman_webb@email.com

☎ (123) 456-7890

📍 San Diego, CA

🌐 [LinkedIn](#)

CAREER SUMMARY

Disciplined and energetic cook with 12 years of experience working efficiently with diverse teams to provide accurate and timely service. Seeking a leadership opportunity to head a cook team at a dynamic and reputable establishment like the Omni San Diego Hotel.

EDUCATION

High school diploma

Torrey Pines High School

📅 2006 - 2010

📍 San Diego, CA

SKILLS

- Food Preparation
- Food Safety
- Cleaning/Sanitation
- Kitchen Equipment Maintenance
- Verbal Communication
- Inventory Management
- Collaboration
- Memorization

WORK EXPERIENCE

Cook

Bronze Bird

📅 2017 - current

📍 San Diego, CA

- Prepared menu items during breakfast, lunch, and dinner according to health regulations and restaurant standards
- Labeled, organized, and re-stocked food & supply items 2 times per week, reducing food waste by 28%
- Trained 3 cooks in food handling and safety procedures
- Supervised 6 cook team members and assigned general tasks during slow periods, increasing productivity by 39%
- Developed and maintained knowledge of 54 menu items to answer inquiries for guests with dietary restrictions, increasing customer satisfaction by 31%

Cook

Red Lobster

📅 2015 - 2017

📍 San Diego, CA

- Prepped and cleaned equipment before shift start, increasing efficiency by 12%
- Cooked and prepared 40+ menu items according to restaurant standards and health regulations
- Collaborated with team members to assist prep team before rush hour, increasing efficiency by 34%
- Complied with 100% of restaurant cleanliness rules, earning an "A" grade on all health inspections
- Trained 4 team members in appetizer preparation, reducing customer wait time by 11%
- Maintained a clean work area and sanitizing station by washing, drying, and sanitizing tools and surfaces

Line Cook

P.F. Chang's

📅 2011 - 2015

📍 San Diego, CA

- Prepared ingredients by chopping vegetables/fruits, cooking sauces, and assembling salads for up to 140 meals
- Maintained constant communication with team to deliver meals within 11 minutes of ordering, reducing customer wait time by 32% and reducing errors by 85%
- Collaborated with 4 prep team members to prepare produce, meats, and sauces ahead of rush hour, decreasing cooking and plating time by 43%
- Managed food inventory by re-stocking, labeling, and organizing supplies, reducing waste by 18%
- Established group chat to establish communication with team, decreasing no-shows by 31%
- Memorized 80+ menu items and recipes