

DYONTE BLAKE

Cook

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☎ (123) 456-7890

📍 San Diego, CA

🌐 LinkedIn

CAREER OBJECTIVE

Disciplined, energetic, and adept cook with 10 years of experience working efficiently with teams and supervisors to provide correct and timely service. Seeking an opportunity for further growth, and desire to lead a cook team at a fast-paced, well-established, and reputable restaurant.

EDUCATION

High school diploma

La Jolla High

📅 2006 - 2010

📍 LA Jolla, CA

SKILLS

Strong Work Ethic

Food Processing

Cleanliness

Safety

Collaboration

WORK EXPERIENCE

Cook

Denny's

📅 2017 - current

📍 San Diego, CA

- Floated among kitchen stations, assisting prep team, manning the grill, and plating orders
- Oversaw product rotation, and completed inventories of food and supplies 2 times per week, organizing and labeling products upon receipt
- Trained 8 cooks in company procedures and food handling practices, prep work, cooking and baking, and cleaning and sanitizing cook line
- Supervised all side work, and assigned housekeeping tasks to team during slow periods and the start and end of each shift
- Developed knowledge of dietary restrictions and 100+ menu items to offer alternative ideas and solutions to guests with specific requirements

Cook

Grace's

📅 2015 - 2017

📍 San Diego, CA

- Set up and readied equipment, such as food processors, mixers, and slicers, preheated ovens, and turned on grills 15 minutes before shift
- Gathered necessary supplies and food from storage, freezers, and refrigerator, and chopped produce for salads, sides, and other recipes
- Directed team of 4 in salad and appetizer preparation to manage flow of orders, reducing customer wait time by 10% with assembly line process
- Maintained clean work area, sanitizing station and returning cold items to freezers and refrigerators in a timely manner

Line Cook

PF Changs

📅 2011 - 2015

📍 San Diego, CA

- Chopped vegetables, battered and breaded meats, prepared sauces, and assembled salads and appetizers for 70 to 160 meals per shift
- Communicated with 8 line cooks to deliver salads and appetizers within 6 minutes of customers' orders and to keep a constant supply of prepared produce, meats, and sauces available for head cook
- Demonstrated initiative during slow periods by cleaning work area, restocking supplies, and storing food
- Memorized over 70 menu items along with recipes and measurements for sauce preparations