





# HAL FEENEY

## LINE COOK

### CONTACT

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### EDUCATION

High school diploma  
Miami Edison High School  
2002 - 2006  
Miami, FL

### SKILLS

Diligent  
Teamwork  
Detail Oriented  
Food Preparation  
Safety

### WORK EXPERIENCE

#### Line Cook

First Watch Restaurants

2017 - current / Miami, FL

- Managed egg station, and fulfilled accurate orders within 10 minutes of receipt
- Prepared and plated omelets, scrambles, and other egg versions using company recipes in compliance with food safety and sanitation policies
- Communicated with line cooks throughout shift, and assisted coworkers at stations when egg orders slowed, reducing guests' overall wait time by 8%
- Verified kitchen stock, assisted in inventories, and labeled, dated, and stored food to decrease food waste by 15%
- Contributed to clean-up duties, such as sweeping, returning dishes to shelves, dusting, and cleaning restrooms, to reduce employees' end-of-shift duties by 12 minutes

#### Line Cook

Lucille's

2011 - 2017 / Miami, FL

- Stocked kitchen stations with supplies, equipment, and ingredients prior to start of shift
- Followed instructions immediately of sous chef, improving sous chef's order fulfillment time by 3 minutes
- Collaborated with team of 10 at all stations, but primarily prepped sauces, marinades, dressings, and batters
- Adhered to all safety and sanitation policies, storing food properly, maintaining a clean work station, and using restaurant-approved ingredients and recipes

#### Dishwasher

Zoe's Kitchen

2008 - 2011 / Miami, FL

- Discarded leftover food, rinsed dishes, loaded commercial dishwasher, and washed dishes by hand for 120+ restaurant guests
- Unloaded dishwasher and returned dishes, utensils, and cooking and baking ware to appropriate storage areas
- Rolled utensils in napkins 2 times per shift, removed smudges and fingerprints from glassware, and polished silverware
- Cleaned dishwasher and sink station, emptied trash and took out recycling, and swept and mopped kitchen at the end of every shift