

RONNA JACKSON

Line Cook

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☎ (123) 456-7890

📍 Atlanta, GA

🌐 [linkedin.com](#)

EDUCATION

High school diploma

North Atlanta High School

📅 2009 - 2013

📍 Atlanta, GA

SKILLS

- Multi-tasking
- Verbal Communication
- Food Processing
- Compassionate
- Organized
- Safety

CAREER SUMMARY

Line Cook with 11 years of experience in American BBQ and Japanese cuisines. Expertise in creating seasoned rubs and sauces as well as following recipes and presentation with a keen attention to detail. Demonstrated skills in improving cooking processes and reducing food waste costs. Culinary professional committed to cooking and service excellence with an appetite for learning new recipes to increase revenue and customer satisfaction.

WORK EXPERIENCE

Line Cook

Dallas BBQ

📅 2017 - current 📍 Atlanta, GA

- Prepared all food items in an 83-seat American Bar-B-Que restaurant with lunch and dinner services
- Assisted the restaurant in ranking as a top restaurant for 6 consecutive months on Zagat's
- Executed preparing, smoking, and grilling pork and beef, mastering the art of open-flame cooking
- Developed 4 seasoned rubs/sauces that were added to the restaurant's menu, increasing sales month-over-month by 19%
- Oversaw daily inventory and restocking needs, adjusting order schedule to reduce weekly food waste by 28%

Line Cook

Benihana

📅 2015 - 2017 📍 Atlanta, GA

- Promoted to line cook, managing the grill stations within a 60-seat Japanese restaurant with expertise in cooking seafood, poultry, and beef in a hibachi setting
- Awarded "Line Cook of the Month" 5 times, receiving positive feedback from customers for quality and flavor, increasing customer satisfaction by 23%
- Developed a process that tracked food costs, resulting in \$4K per month savings in food waste

Dishwasher

Benihana

📅 2011 - 2015 📍 Atlanta, GA

- Washed all service ware, including dishes, glassware, silverware, and serving utensils according to established policies, using the proper cleaning chemicals
- Organized 100% of kitchenware, including equipment, pots, pans, and cooking utensils, following procedures
- Ensured work areas were clean and uncluttered for 8-person kitchen staff
- Assisted waitstaff with serving food and bussing tables to minimize wait times for customers, increasing customer satisfaction by 21%