

RONNA JACKSON

Line Cook

✉ ronna-jackson@gmail.com

☎ (123) 456-7890

📍 Atlanta, GA

🌐 LinkedIn

EDUCATION

High school diploma

North Atlanta High School

📅 2009 - 2013

📍 Atlanta, GA

SKILLS

Multi-tasking

Verbal Communication

Food Processing

Compassionate

Organized

Safety

CAREER OBJECTIVE

Line Cook with 6 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

- Prepare all food items in an 80-seat American Bar-B-Que restaurant with lunch and dinner services, assisting restaurant in ranking it as a top restaurant for five consecutive months on Zagat's.
- Expert execution of preparing, smoking, and grilling pork and beef, mastering the art of open-flame cooking.
- Created four new seasoned rubs / sauces that were added to the restaurant's menu, increasing sales month-over-month by 19%.
- Oversee 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; managed 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" five times, consistently receiving positive feedback from customers for quality and flavor increasing customer satisfaction by 23%.
- Developed process that accurately tracked food costs more efficiently, resulting in \$4K per month savings in food waste.

Dishwasher

Benihana

📅 2013 - 2015

📍 Atlanta, GA

- Washed all service ware including dishes, glassware, silverware, and service utensils according to established policies and utilized the proper cleaning chemicals.
- Washed all kitchenware including equipment, pots, pans, and cooking utensils following all procedures; ensuring work areas are clean and uncluttered for kitchen staff.
- Assisted waitstaff with serving food and bussing tables to minimize wait times for all customers, which increased customer satisfaction by 21%.