Lead Cook Resume

Job Objective

To obtain a Lead Cook position in a highly reputed organization.

Highlights of Qualifications:

- Extensive experience of commercial line cooking, staff supervision and customer service
- Deep knowledge of ala carte and buffet menu production and modern cooking techniques
- Operational knowledge of industrial and standard kitchen tools and appliances
- Familiarity with making pastries, bakery food, soups, sauces and gravies
- · Ability to work all shifts, weekends and special occasions as needed
- Ability to interact with management, staff and customers in a pleasant and professional manner

Professional Experience:

Lead Cook

Dolce Hayes Mansion, Chicago, IL August 2012 – Present

Responsibilities:

- Cooked, portioned and garnished food items according to designated recipes.
- Prepared and servedappetizing food in a timely manner to guests.
- Examined and checked all food items to ensure quality and accuracy.
- Scheduled and delegated work to assigned team and supervised their kitchen activities.
- Supervised cleaning of kitchen area and complied with established food sanitation standards.
- Restocked assigned food station and reported maintenance needed for kitchen equipments.

Lead Cook

Stockton Seaview Resort, Chicago, IL

May 2009 – July 2012

Responsibilities:

- Assigned work to all kitchen personnel and supervised their kitchen activities.
- Followed standard recipes and cooked a variety of meals using appropriate culinary methods.
- Ensuredand executed proper preparation and plating of all customer food orders.
- Examined pre-delivery cooked food and ensured its freshness and quality.
- Stored all required foodstuffs and supplies and maintained their stock-levels.
- Cleaned and disinfected workstation and equipments and maintained their hygiene.

Education:

Bachelor's Degree in Culinary Arts Wabash College, Crawfordsville, IN

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