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# LINE COOK RESUME

Line cooks are responsible for cooking dishes according to the established standards of the restaurant menu and maintaining a clean and tidy kitchen. In addition to these duties, a line cook is also responsible to report to the supervisor on maintenance and repair of the equipment if necessary, as well as keeping stock of inventory supplies. A line cook must be able to efficiently multi-task and willing to work flexible hours to hold the position.

The position of a line cook is typically considered an entry-level job in the restaurant and food industry, although many create a successful career in this field. The line cook resume should list educational certifications and training in a variety of cooking techniques for employment consideration. Below are three different variants of what a line cook resume format should look like according to level of experience.

## Entry-Level Resume

A resume for the entry-level line cook position should be crafted in such a way that it portrays the candidate's notable skills in order to make up for the lack of experience. It should propose the candidate's educational background, internship, and any certifications that might be favorable in the restaurant industry. The following line cook resume example depicts a qualified applicant based on knowledge in food handling procedures.

### MIKE GREMSON

380 Harold Lane  
Salem, NJ 45868

Tel: (856) 457-7845 / Email: [email]

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## SUMMARY OF QUALIFICATIONS:

Passionate and hardworking prep cook seeking out a challenging career to excel in the field of culinary arts. Exceptional food handling knowledge coupled with mastery of special dietary skills. Possess excellent management and cash handling experience.

Ability to learn new things pretty quickly and strong desire to learn different cuisines. Maintain a calm and composed work environment even during peak hours.

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## EMPLOYMENT EXPERIENCE:

MAMA MIA GRILL, Salem, New Jersey  
July 2013 -Present

## Mid-Level Professional Resume

A mid-level line cook is an advanced position to an entry-level cook having held a position in the food industry for a minimum of 3 years with knowledge in advanced food handling procedures. The resume should focus on the skills and expertise gained through experience and further training. It should be compiled to show off cooking skills that the applicant has mastered during tenure such as the ability to work in various stations of the kitchen, much like the line cook resume sample presented below.

### Emily Porter

271 Lancaster Drive, Salem, NJ 45868

Home: (856) 234-8521 | Cell: (856) 347-3652 | [email]

### LINE COOK

- **Fast-paced and passionate line cook** skilled in manning major stations of the kitchen. Ability to connect with customers on a personal level in regards to tastes in order to cater to various palates.
- **Qualifications include expertise in preparing special menus** in the food industry and ServSafe certification in food safety guidelines.

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## EXPERTISE:

- Communication skills
- Food handling and sanitation
- Food storage guidelines

- Stocks, sauces, soups preparation
- Knife handling skills
- Quality service
- Problem-solving
- Team player

#### Experienced Professional Resume

An experienced line cook of professional rank should be well accustomed and provide culinary expertise in a wide range of cuisines. The professional line cook resume should depict exceptional knowledge of culinary techniques as well as a minimum work experience of 5 years or more in the food and hospitality industry. The line cook sample resume below presents a qualified candidate with experience in three different settings as well as academic achievements in the culinary industry.

#### **Ramon Weasley**

[email]

234 Willow Lane

Salem, NJ 45868

Cell: 856.254.3641

- Food handling and safety procedures
- Multi-tasking
- Food preparation
- Culinary terminology
- Knife-handling techniques
- Food handling and safety procedures
- Multi-tasking
- Food preparation
- Culinary terminology
- Knife-handling techniques
- Plate presentations
- Multi-cultural cooking techniques
- Sanitation guidelines
- Time management
- Measurement conversions

#### **Line Cook**

*Tsunami Sushi Bar and Grill*

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