

# Joe Smith

Brooklyn, NY 11235

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## **EDUCATION**

**Kingsborough Community College**

*Associate of Applied Science Degree in Culinary Arts, G.P.A: 3.9*

**Brooklyn, NY**

Expected 06/2025

## **WORK EXPERIENCE**

**ABC Brooklyn Diner**

*Sous Chef*

**New York, NY**

*01/2021 - Present*

- Prepare all food items for banquet and restaurant use according to standard recipes.
- Visually inspect and sampled all food for proper taste and presentation.
- Plan and direct food preparation in a kitchen.
- Schedule appropriate number of staff according to daily needs and functions.
- Back Of House inventory; controlled waste and variance of product to ensure proper food rotation.

**ABC Brooklyn Diner**

*Line Cook*

**Brooklyn, NY**

*09/2020 - 12/2020*

- Insured proper food storage, cleanliness, safe food practices and adherence to State Health Dept standards.
- Reviewed menus, production orders, and modified dietary needs to provide residents with quality food that suited their individual dietary needs.
- Followed standardized recipes to assure highest quality of food served.

**Brooklyn Restaurant Inc.**

*Dishwasher*

**Brooklyn, NY**

*09/2018 - 8/2020*

- Assisted workers engaged in preparing foods for the restaurant.
- Washed, peeled, cut and seeded vegetables and fruits.
- Carried pans, kettles and trays of food to and from work stations, stove and refrigerators.
- Cleaned work areas, equipment and utensils and operated industrial dish washing machine.

## **CERTIFICATES**

- ServSafe Food Protection Manager Certification 2024
- OSHA 30 Hour Safety Certificate 2023

## **SKILLS**

- Food safety and sanitation
- Food Preparation
- Knife Skills
- High -volume restaurant Operations
- Plating designs and Aesthetics
- Menu Development