

# Jessica Claire

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## Education

**High School Diploma:** 07/2023

**The River Academy** - Wenatchee, WA

- Thesis: AMERICA: The Lack of Freedom?
- Thesis: A Modern Look at Jeff Bezos and Martin Luther King Jr.'s Leadership Styles
- Completed AP course in Mathematics

**ATS Degree in Computer Tech-Network Administration:** Computer Technology, 06/2023

**Wenatchee Valley College** - Wenatchee, WA

- 4.0 GPA
- President's List Fall Quarter 2021

## Professional Summary

Adaptable and enterprising chef with solid industry background and proven expertise in building and leading successful teams. Talented problem-solver ready to back up fellow employees at any time. Hardworking Agricultural Field Worker with hands-on experience performing various agricultural and farming tasks. In-depth knowledge of job-related equipment operations. Practical and fit individual comfortable working in extreme weather conditions coupled with excellent multitasking and time management skills. Organized and dependable candidate successful at managing multiple priorities with a positive attitude. Willingness to take on added responsibilities to meet team goals.

## Skills

- |  |                                 |
|--|---------------------------------|
| • Staff Supervision and Coordination       | • Kitchen Equipment Operation   |
| • Quality Control and Oversight            | • Coaching and Mentoring        |
| • Cooking Technique Demonstrations         | • Resolving Complaints          |
| • Food Production                          | • Hand harvesting               |
| • Food Preparing, Plating and Presentation | • Training and Development      |
| • Food and Beverage Service                | • Physical Strength and Stamina |

## Work History

**Chef**, 09/2021 - Current

**Emory Healthcare** – Buford, GA

- Handled and stored food to eliminate illness and prevent cross-contamination.
- Monitored line processes to maintain consistency in quality, quantity and presentation.
- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Checked freezer and refrigerator prior to each shift to verify correct temperatures.
- Utilized proper cleaning techniques to sanitize counters and utensils used in preparation of raw meat, poultry, fish and eggs.
- Oversaw grill, stove and oven and cleaned equipment after every shift.
- Responded to dietary concerns and food allergies, creating dishes to meet customer needs and palates.
- Inventoried food, ingredient and supply stock to prepare and plan vendor orders.
- Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers.
- Initiated training for new team members on culinary techniques to improve productivity and increase kitchen workflows.
- Mentored kitchen staff to prepare each for demanding roles.
- Collaborated with other personnel to produce and modify menus and selections.

**Agricultural Field Worker**, 06/2021 - 08/2021

**Farmtek** – Dyersville, IA

- Weeded vegetable and herb gardens to provide healthy environment for plant growth.
- Used machetes and pruning shears to shear tree tops and limb tips, increasing limb health and improving overall shape.
- Operated tractors, tractor-drawn machinery and self-propelled machinery to plow, harrow and fertilize soil.
- Conducted pre-shift inspections of equipment and work areas to enhance safety.
- Planted, cultivated and harvested various types of trees, shrubs and plants.
- Evaluate harvesting conditions and identify obstacles.
- Communicated with coworkers and management to report challenges.
- Transported and loaded harvested items into delivery trucks.

**Construction Worker**, 06/2020 - 08/2021

**Lenssen Homes** – City, STATE

- Loaded, unloaded and moved material to and from storage and production areas.
- Brought materials and tools from trucks and storage facilities to work site locations and organized for expected needs.
- Assisted with successful, time-sensitive renovations of various structures.
- Gathered and disposed of worksite debris to remove safety hazards.
- Installed new structures, updated systems and replaced worn components to bring buildings up to current codes.
- Assisted with basic carpentry work such as installing wooden floors and crown molding.
- Utilized hammers, saws, squares, levels and fastening devices to complete projects.
- Worked with more knowledgeable professionals to grow understanding of principles and construction standards.
- Worked independently in fast-paced environment while meeting productivity and quality expectations.
- Gathered waste and trash from job sites for placement in refuse containers to keep job sites clean and organized.
- Prepared and cleaned surfaces for rebuilding purposes by removing damaged tiles, bricks and mortar.
- Collected measurements and marked locations as part of project preparations.
- Prepared job sites for work plans by measuring and marking different distances.
- Operated power equipment to move materials and promote job efficiency.