

# Lavonne Burns

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Creative, professionally trained Line Cook with nine years of experience in chaotic yet effective kitchen environments. Self-starter who generously shares knowledge and encourages creativity, efficiency and safety among staff. Skilled in developing and adjusting recipes to meet and exceed customer expectations.

## Education

Associate of Specialized  
Technology in Culinary Arts  
Le Cordon Bleu Institute of Culinary  
Arts, Pittsburgh, PA  
September 2009 - May 2011

## Key Skills

- Multitasking
- Verbal and written communication
- Teamwork
- Customer service
- Food safety

## Professional Experience

Freelance Food Writer  
May 2017 - Present

- Writing food-related blogs for premier trade journals and online magazines
- Interviewing Local chefs and restaurateurs for articles
- Reporting on virtual and in-person food-related events
- Creating and publishing modern twists on classic American, Italian, and French recipes

Assistant Caterer  
Sally's Events, Pittsburgh, PA | June 2015 - November 2019

- Organized food preparation and serving for over 300 dinner guests
- Prepared pastries, candies, cakes, and cupcakes for custom orders
- Set up themed dessert and appetizer tables at weddings, showers and corporate events

Line Cook  
Deltante's Ristorante, Pittsburgh, PA | March 2014 - October 2015

- Helped prepare entrees with traditional and contemporary Italian and American recipes (nightly output - over 150 meals)
- Incorporated customer's dietary restrictions to menu options
- Monitored inventory and condition of cooking equipment and utensils
- Coordinated efficiency, food safety, and creativity with Kitchen Managers

Assistant Saucier Chef  
Le Fleur de Lys, Pittsburgh, PA | March 2014 - October 2015

- Prepared sauces, gravies, soups and stews to order
- Coordinated duties and new dish creation with sous chef
- Alerted sous chef of food inventory needs
- Kept station clean and sanitized

Line Cook  
Le Fleur de Lys, Pittsburgh, PA | March 2014 - October 2015

- Organized daily prep stations
- Cleaned, chopped, and prepared vegetables and garnishes
- Monitored inventory and condition of cooking equipment and utensils