

Loren Hopkins

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PROFILE

Knowledgeable Line Cook with 10 years of work experience in a restaurant kitchen. Skillfully prepare appetizers, entrees, sides, and desserts. Draw on strong knowledge of all local food safety regulations. Oversee kitchen staff during daily food prep. Food safety certificate expires in January 2023.

PROFESSIONAL EXPERIENCE

Line Cook

Francesca's Fine Dining, Watkins Glen, NY | January 2019 to Present

- Prepare appetizers, entrees, sides, and desserts for 75+ customers nightly
- Oversee pre-open food preparations
- Check deliveries for accuracy, and put away daily food orders
- Ensure strict adherence to all cleanliness and sanitation standards

Line Cook

Overlook Banquet Hall, Watkins Glen, NY | July 2013 to December 2018

- Prepared entrees, sides, and desserts for up to 250 meals per event
- Assisted in pre-event food preparations
- Put away daily deliveries, following strict health safety standards
- Completed daily temperature logs of refrigerators and cleaners
- Cleaned kitchen cooking surfaces after preparing all meals

Cook's Assistant

Waffle Frolic, Corning, NY | June 2010 to June 2012

- Finished waffles with customers' chosen toppings
- Prepared desserts and beverages
- Replenished food ingredients for serving line
- Maintained high cleanliness and sanitization standards
- Relayed front-of-house requests to kitchen staff

EDUCATION & CREDENTIAL

Associate of Culinary Studies

Corning Community College,
Corning, NY | 2012

GRADUATE

Penn Yan High School, Penn Yan, NY | 2010

Food Safety Certification

Watkins Glen County Health
Inspector | January 2021

KEY SKILLS

- Food Plating & Presentation
- Food Safety Procedures
- Large-Scale Event Catering
- Team Collaboration