**Jonathan Arledge**

**Cook**

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**Summary**

Skilled cook with 2+ years’ experience. Extensive knowledge of food industry and its relation to the day-to-day busy kitchen restaurant setting. Very good attention to detail, both in cooking and inventory management. Effective at communicating with other staff, manager, and chef during 60+ guest rush hour.

**Experience**

**Sous chef**

*Burgerzen, Raleigh, NC*

September 2020 – Now

* Supervised the preparation of dishes. Often managed a kitchen staff of 9.
* Provided customers with five-star meals from a constantly perfected menu.
* Served under the most recognized burger chef in the city (per *Raleigh Daily*’s food column). Got frequent praise and commendation for my work from my superior.
* Received nearly daily compliments from clients on recipes personally introduced to the restaurant menu. Restaurant star rating increased from 4.3 to 4.7.

**Key achievement:**Pioneered a solution to prevent food waste in the restaurant, reducing monthly costs by roughly 12%.

**Fast food cook**

*TacoShack, Charlotte, NC*

January 2019 – August 2020

* Prepared dishes in an utmost effective manner, according to both strict restaurant guidelines and customers’ dietary requests.
* Onboarded of over 20 new staff members, including proper safety and sanitization training.
* Cooperated with delivery services to ensure proper order dispatch (97% order correctness).

**Education**

**Bachelor of Culinary Arts**

*North Carolina State University, Raleigh, NC*

2019

**Skills**

* Intermediate cooking
* Presentation
* Adaptability
* Multitasking
* Communication
* Taking inventory
* Coordination
* Planning ahead
* Stress management

**Interests**

* Running personal culinary blog with over 3,500 followers online
* Frequent hosting of cook-offs among friends