

# Rami Shoula

Line Cook

## Profile

Experienced and meticulous line cook seeking to implement my culinary creativity and industry best practices to ensure the ultimate dining experience for customers.

## Employment History

### Line Cook at Down the Hatch, New York

August 2018 — September 2021

- Prepared food in accordance with applicable federal, state, and corporate standards, guidelines and regulations.
- Prepared 15+ gastronomic menus according to recipes and instructions.
- Efficiently operated and maintained kitchen equipment.
- Set up and stocked stations with necessary supplies.
- Successfully executed techniques under the direction of the sous chef and executive chef.

### Line Cook at DeVito's Ristorante, Hoboken

October 2014 — June 2018

- Cooked and prepared food to be served complying with all sanitation, health, and personal hygiene standards.
- Followed established recipes, portions, programs, and procedures.
- Properly assembled and plated food according to menu descriptions.
- Fulfilled 200+ daily orders in a fast, efficient and timely manner.
- Worked cooperatively with all restaurant employees.
- Stored food properly and safely by checking dates and labeling items.

### Cook at Jamie's Pub, White Plains

September 2014 — August 2013

- Assisted with preparation of salads, desserts and cold plates in a small tavern.
- Prepped ingredients for daily specials and followed recipes from head chef.
- Organized supplies, tools and dishes ahead of dinner rush.

## Education

### Culinary Arts, County College of Morris, Randolph

September 2015 — June 2016

### High School Diploma, Ridgewood High School, Ridgewood

September 2010 — May 2014

## Courses

## Details

romioshoula@gmail.com

## Skills

Food Safety

Fast Learner

Inventory Control

Effective Time Management

Ability to Work Under Pressure

## Languages

English

Italian

## **Food Truck Entrepreneur, International Culinary Center**

June 2014 — August 2014