|  |  |
| --- | --- |
| Rami Shoula  Cook | |
| |  |  | | --- | --- | |  | Profile Hardworking Cook with several years of experience working in fast-paced kitchens. Adept in working with other culinary professionals to achieve goals and ensure customer satisfaction. Committed to using safe and sanitary cooking practices, and maintaining an organized and clean cooking area. Experienced in operating various pieces of cooking equipment and tools. Bringing forth advanced food preparation techniques and the ability to serve wonderful food in a timely manner. |  |  |  | | --- | --- | |  | Employment HistoryCook at Edmund's, New York September 2012 — September 2019   * Worked as a Line Cook in a busy American-Asian fusion restaurant. * Followed recipes closely and served food in accordance with restaurant serving guidelines. * Safely stored food items, and kept inventories. * Prepared food carefully in response to customer requests or allergies.  Line Cook at Stratatella Ristorante, New York July 2007 — August 2012   * Prepared my station before the start of service each day. * Ensured that all needed supplies were present before work. * Worked effectively with all kitchen personnel, to promote a happy working environment. * Worked in regards to Food Safety Regulations.  Back Line Cook at Jimmy Groger's Pub, Poughkeepsie September 2005 — June 2007   * Assisted with food preparations prior to service. * Made sure food at my station was ready before needed. * Handled food with cleanliness and care. * Cleaned kitchen and organized cooking utensils. * Worked with other restaurant staff to ensure success. |  |  |  | | --- | --- | |  | EducationBachelor of Culinary Arts Management, Culinary Institute of America, Hyde Park July 2005 — May 2009 High School Diploma, Warwick High School, Warwick September 2001 — May 2005 |  |  |  | | --- | --- | |  | ReferencesSal Romano from Peter Parla's [sromano@parlas.com](mailto:sromano@parlas.com) · 212-763-3347 Eleanor Hayes from Peter Parla's [ehayes@parlas.com](mailto:ehayes@parlas.com) · 212-625-9282 Harry Holsenick from Harry and Henry's [holsenick@harrys.com](mailto:holsenick@harrys.com) · 917-262-2453 | | DetailsSkills  |  |  | | --- | --- | | Knowlegde of Food | | |  |  |  |  |  | | --- | --- | | Kitchen Management | | |  |  |  |  |  | | --- | --- | | Food Science | | |  |  |  |  |  | | --- | --- | | Creativity and Innovation | | |  |  |  |  |  | | --- | --- | | Safe Food Handling and Sanitation | | |  |  | |