

# SAMBHAV SAGOON

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Detail-oriented Line & Prep Cook with 8+ months of experience in high-volume kitchens. Expert in meat preparation, grill/pit operations, and fast-paced service, with a track record of maintaining top food safety standards. Skilled at balancing prep duties with line cooking while ensuring consistent quality and efficiency. Team player committed to clean workspaces and smooth kitchen operations.

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## EDUCATION

**Business Management Diploma (Marketing) | Portage College**  
April 2024 – Ongoing

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## WORK HISTORY

### Cook | Dallas BBQ Smokehouse | Edmonton, AB

April 2025 – Present

- Prepared, seasoned, and cooked various meats to perfection, ensuring quality and consistency in every dish.
- Operated and maintained the BBQ pit, monitoring heat and smoke levels for optimal flavor and food safety.
- Handled slicing, plating, and presenting BBQ dishes to order while maintaining high kitchen and food standards.
- Maintained a clean, organized, and sanitary workstation while managing prep duties and supporting line cook operations during service.

### Prep Cook | Barbeque Nation | Punjab, India

August 2023 – March 2024

- Prepared and cooked dishes following company recipes while ensuring food safety and quality standards.
  - Maintained a clean and organized kitchen, adhering to strict hygiene and safety regulations.
  - Managed inventory and stock levels, coordinating with vendors to ensure timely ingredient delivery.
  - Trained and guided new staff, promoting a cooperative and effective team atmosphere.
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## SKILLS

- Fast Paced services
- Multitasking
- Customer service
- Problem-solving
- Adaptability
- Inventory Management
- Teamwork
- Leadership & Training