

R

Taiwo

Rasaq

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Edmonton, Canada

T5H2X3

SUMMARY

Efficient Kitchen commis known for high productivity and ability to complete tasks swiftly while maintaining quality. Possess specialized skills in ingredient preparation, kitchen equipment use, and maintaining cleanliness standards. Excel in time management, teamwork, and adaptability, ensuring smooth kitchen operations and support to cooking staff.

SKILLS

- Customer service
- Kitchen cleaning
- Time management
- Multitasking and organization
- Team collaboration
- Event setup
- Attention to details
- Food preparation

EXPERIENCE

Kitchen Commis

Toronto, Ontario /lakeside caterings

Rylan Streight/ Apr 2023 to Sep 2024

- Prepared salads, desserts, appetizers and other cold items.
- Followed chef instructions accurately with strong attention to detail and timing
- Assisted chefs with daily ingredient prep: cutting vegetables, portioning meats, organizing kitchen stations.
- Maintained high standards of hygiene and cleanliness in all prep and work areas.
- Ensured food items were properly labeled and stored to meet health safety

Busser

Lagos peach & coral events

Chizua Whyte/ Feb 2020 to Dec 2022

- Set up banquet tables with tablecloths, napkins, china plates and cutlery.
- Cleaned and sanitized work areas, equipment, utensils, dishes,
- Maintained cleanliness of all dining areas throughout the duration of an event.
- Restocked buffet tables with dishes, utensils, condiments, napkins as needed.
- Ensured that all food items were displayed and replenished as needed.

EDUCATION AND TRAINING

Certificate: CPR And First Aid

Nov 2023

High School Diploma

College of Education Aug 2019