

TEJASWI SINGH JOOD

Cook

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PROFILE

Experienced cook with a strong track record in high-volume food preparation, kitchen safety, and efficient service operations. Skilled in time management, ingredient preparation, and team coordination, ensuring seamless workflow and exceptional dish quality. Passionate about creating flavorful, well-presented meals while upholding the highest hygiene and safety standards. Thrives in fast-paced environments that demand precision, efficiency, and teamwork.

EMPLOYMENT HISTORY

- ❖ Cook, Nara Sushi May 2023 - Apr 2024
Kitchener
- Readied ingredients in advance to reduce loads during rush periods.
 - Followed established recipes to prepare and cook menu items.
 - Checked kitchen equipment for proper operation, notifying management of problems.
 - Trained team members in grilling, frying and sauteing techniques.
 - Cleaned surfaces regularly to prevent spread of illness or cross-contamination between raw and cooked products.
 - Prepared ingredients, garnishes, and side dishes in advance to expedite meal service.
 - Ensured that all restaurant policies, procedures, and safety protocols were consistently followed.
- ❖ Host, Nara Sushi Oct 2022 - May 2023
Kitchener
- Managed reservations, coordinated waitlists, and efficiently directed customers to available tables.
 - Assisted in maintaining the flow of guests during peak hours, minimizing wait times while ensuring comfort and satisfaction.
 - Collaborated with front-of-house and kitchen staff to ensure a smooth dining experience.
 - Provided guests with information about the menu and special offerings, helping to enhance their dining experience.
 - Monitored dining area cleanliness and ensured tables were reset promptly to accommodate new guests.
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EDUCATION

- ❖ Conestoga College, Waterloo Computer Programming
- ❖ Food Safety and Hygiene Alison Courses (Online Course)
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SKILLS

- ❖ Excellent Communication
- ❖ Strong Problem-Solving Abilities
- ❖ Empathy and Patience
- ❖ Efficient Time Management
- ❖ Technical Proficiency
- ❖ Teamwork & Collaboration