

BASANTA TAMANG

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Dedicated and skilled line cook with 2 years of culinary experience, seeking a position in a professional kitchen where I can contribute my cooking expertise to create delicious dishes and provide excellent dining experiences.

PROFESSIONAL EXPERIENCE

Cook | Bajeko Sekuwa Corner | Nepal

SEPT 2021 - OCT 2022

- Prepared and cooked a variety of dishes, including appetizers, entrees, and desserts, following standardized recipes and techniques.
- Assisted with menu planning and recipe development to enhance the restaurant's offerings.
- Ensured food safety and sanitation standards were consistently met in compliance with health regulations.
- Collaborated with kitchen staff to maintain a clean and organized workspace.
- Adapted to high-pressure situations during busy shifts, consistently delivering timely and high-quality meals.

Line Cook | Burger House | Nepal

JUN 2020 - AUG 2021

- Worked on a fast-paced line, efficiently preparing dishes to meet customer orders.
- Maintained quality control by inspecting ingredients and monitoring cooking times.
- Collaborated with the kitchen team to streamline operations and improve efficiency.
- Contributed to menu development by suggesting new dishes and plating ideas.
- Maintained a clean and organized work area, following sanitation guidelines.

SKILLS

- Culinary skills in food preparation, cooking techniques, and plating.
- Menu planning and recipe development.
- Food safety and sanitation knowledge.
- Strong communication and teamwork abilities.
- Inventory management.
- Adaptability and willingness to learn.