Mathew Rosa

CONTACT

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SKILLS

- Quality control
- Inventory management
- Food plating
- Time management
- Analytical and Problem-Solving Skills
- Communication Skills

PROFESSIONAL SUMMARY

Adept Cook with a proven track record at Mulligan's, Tennessee, excelling in high-pressure environments through time management and quality control skills. Leveraged expertise in food safety and customer service to enhance dining experiences. Demonstrated exceptional analytical abilities and communication, ensuring operational excellence and compliance with health standards.

EXPERIENCE

October 2023 - Present Cook Mulligan's, Sparta, Tennessee

- Maintained cleanliness and organization of kitchen equipment, appliances, and utensils.
- Demonstrated ability to work quickly and accurately in high-pressure environments.
- Cooked food according to recipes set by establishment.
- Labeled and dated food, keeping industrial refrigerators and freezers neat and orderly.
- Washed and sanitized hands throughout shift, promoting food safety and health requirements.
- Monitored food items, maintaining minimum guidelines for temperature, taste, and quality.
- Stored and rotated food products properly, maintaining freshness.
- Adhered to safety protocols at all times while preparing meals for customers.
- Assisted with food prep tasks, maximizing downtime during off-peak periods.
- Provided excellent customer service by responding promptly to inquiries from guests or other departments.
- Leveraged knife skills to cut or portion meats and vegetables.

EDUCATION

May 2024 **High School Diploma GPA 3.2**White County High School, Sparta, TN

Relevant Coursework

- Calculus
- Computer Science

Awards & Honors

30+ ACT Score