

# Qhamani Nkuhlu

## ALL-AROUND COOK

### WORK EXPERIENCE

#### ALL-AROUND LINE CHEF

The Crafter's Spork | Mar 2017 - present

- Rotates through different stations, including appetizers, soups, salads, and grill
- Sanitizes working surfaces and monitors food cleanliness

#### GRILL LINE CHEF

Jina's Steakhouse | Nov 2015 - Feb 2017

- Prepared meat and seafood
- Applied a variety of grilling techniques in a high-pressure environment
- Tracked and organized kitchen supplies

### SCHOOL HISTORY

#### EDGEPIE GRILLING SCHOOL

Specialized Certification | May 2014 - Mar 2015

Master Griller Certification

- Learned about marinating, grilling, and smoking
- Served as a griller in music festivals and outdoor launches

#### GRILL LINE CHEF

Specialized Certification | May 2014 - Mar 2015

Master Griller Certification

- Learned about marinating, grilling, and smoking
- Served as a griller in music festivals and outdoor launches



### CAREER SUMMARY

As a line cook, I am extremely skilled at food preparation, from the proper slicing techniques to visual arrangement, and I work well under pressure.

### SKILLS AND INTERESTS

- Food Safety and Regulation
- Teamwork and Collaboration
- Cooking Techniques
- Butchery
- Food Presentation
- Kitchen Organization
- Inventory Management

### YOU CAN REACH ME AT:

Restaurant Address: 123 Anywhere St., Any City, State, Country  
Email: [hello@reallygreatsite.com](mailto:hello@reallygreatsite.com)  
Portfolio: [www.reallygreatsite.com](http://www.reallygreatsite.com)  
LinkedIn: [@reallygreatsite](https://www.linkedin.com/in/reallygreatsite)