

# Cory Cook

234 Dessert Lane

Snackville, Oregon 54321

(503) 555-2299

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## Objective: Chef, Prep Cook or Caterer

### Highlights of Qualifications

- ◆ Knowledge of health and safety codes and regulations; current food handler's card
- ◆ Experience in safe operation of commercial food service equipment, including deep fryers, ovens, cooktops, and slicers
- ◆ Multi-tasking smoothly and efficiently in a fast-paced environment
- ◆ Ability to follow recipes, instructions, and guidelines
- ◆ Meticulous worker; attentive to quality and detail

### Relevant Skills & Experience

#### Banquet

- ◆ Catered banquets of up to 40 people: set up room and buffet, took drink orders, served food and drinks, bussed and cleaned up
- ◆ Prepared attractive salads, sandwiches, appetizers and entrees for large groups

#### Food Prep

- ◆ Familiarity with braising, breading, fat frying, and grilling
- ◆ Cooked all house stocks for cafe
- ◆ Set up and cleaned equipment for daily food preparation
- ◆ Cut, trimmed, and boned meats; cleaned and prepared vegetables and fruits
- ◆ Assembled and accurately measured ingredients

#### Organization & Cash Handling

- ◆ Inventoried and ordered kitchen supplies
- ◆ Received, inspected, and stocked supplies
- ◆ Prioritized prepping duties to meet deadlines in a fast-paced, crowded kitchen
- ◆ Maintained safe, sanitary, and orderly work area
- ◆ Operated electronic cash register: processed cash and credit card purchases

### Work Experience

**Institutional Assistant Cook.** Willows Retirement Home (Portland OR). 20XX - 20XX  
Assisted cook in planning, preparing, cooking and serving meals for 80 residents on special diets. Kept dietary records for individual residents.

**Prep Cook.** Manor House Restaurant (Portland, OR). 20XX - 20XX

**Deli Worker.** East Avenue Deli (Portland, OR). 20XX - 20XX

### Education

Currently attending Portland Community College  
Will be attending Portland State University, September 20XX