JOHN SMITH

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# SUMMARY

Creative, energetic, and dependable Cook seeking to continue professional career within the culinary industry. Strong team player with ability to work independently and productively in fast-paced and changing environments. Fluent in English and Spanish.

# Experience

**Westin Waterfront Hotel, Boston, MA**

Cook | June 2015 – March 2020

* Created the company experience for all banquet and tea lounge guests by preparing and properly plating and garnishing all food orders in accordance with menu specifications.
* Prepared hot and cold entrées, hot and cold hors d’oeuvres, cold and smoked fish, pâtés and terrines, hot and cold buffet items, and dressings and vinaigrettes in accordance with the menu.
* Adhered to all hotel standards for safe food handling and storage.
* Maintained cleanliness in all areas, stock coolers, and storage areas.

**Marriott Hotel, Burlington, MA**

Cook 2 | July 2013 – June 2015

* Prepared for meal periods by ensuring that all kitchen stations were set up in a timely manner based on anticipated volumes.
* Performed all duties of Prep Cook, Line Cook, and Garde Manger.

# EDUCATION AND CERTIFICATIONS

* ServSafe Certification, BEST Hospitality Training, Boston, MA, 2019.
* Culinary Arts Degree, Cordon Bleu Culinary College, Boston, MA, 2013.

# Awards and Acknowledgements

* Awarded Employee of the Month, October 2019.