

Jamal Rivera

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SUMMARY

Dedicated and passionate entry-level line cook with hands-on experience in fast-paced kitchen environments. Proven ability to maintain high standards of food safety and quality while working collaboratively with team members to deliver exceptional dining experiences.

EXPERIENCE

Line Cook

Jan 2023 - Present

The Urban Bistro, Seattle, WA

- Prepared and cooked meals for over 200 customers daily, consistently receiving positive feedback from patrons.
- Implemented a new inventory management system that reduced food waste by 15% over three months.
- Collaborated with the kitchen team to create weekly menu specials, resulting in a 20% increase in customer orders.

Prep Cook

Jun 2021 - Dec 2022

Cafe Delight, Seattle, WA

- Assisted head chefs in preparing ingredients for daily menu items, ensuring efficiency and consistency.
- Maintained a clean and organized kitchen environment, leading to a 95% health inspection rating.
- Reduced prep time for salads and appetizers by 30% through optimized ingredient organization.

Kitchen Assistant

Jan 2020 - May 2021

Neighborhood Grill, Seattle, WA

- Supported line cooks during peak hours, helping to serve over 150 meals per shift.
- Learned and implemented proper food handling techniques, contributing to a safer kitchen atmosphere.
- Assisted in kitchen cleanup and dishwashing, improving turnaround time for service by 25%.

EDUCATION

Associate of Applied Science in Culinary Arts

May 2020

Culinary Institute of Washington, Seattle, WA • GPA: 3.8

SKILLS

Technical Skills: Food Preparation, Grilling, Sautéing, Baking

Tools & Frameworks: Commercial Ovens, Griddles, Food Processors, Knife Skills