

Jamal Khan

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SUMMARY

Dedicated and enthusiastic entry-level prep cook with a passion for food and attention to detail. Experienced in fast-paced kitchen environments, skilled in ingredient preparation and food safety. Eager to contribute to a team and enhance culinary skills.

EXPERIENCE

Prep Cook

June 2022 - Present

Fresh Bites Cafe, Chicago, IL

- Consistently prepared 150+ meals daily, ensuring timely service and high customer satisfaction ratings.
- Implemented a new inventory tracking system that reduced food waste by 20%, saving approximately \$500 monthly.
- Maintained strict adherence to food safety and sanitation protocols, leading to a 100% pass rate on health inspections.

Culinary Intern

January 2022 - May 2022

Gourmet Kitchen, Chicago, IL

- Assisted in meal preparation for events serving up to 300 guests, enhancing teamwork and time management skills.
- Learned knife skills and food preparation techniques, contributing to improved kitchen efficiency.
- Participated in menu planning sessions, providing input that led to a 15% increase in customer orders.

Food Service Worker

September 2018 - December 2021

University Dining Hall, Chicago, IL

- Supported daily kitchen operations, preparing ingredients for a variety of dishes and maintaining cleanliness across the workspace.
- Worked collaboratively with chefs to develop weekly specials, resulting in heightened student engagement and satisfaction.
- Trained new staff on food safety and preparation techniques, contributing to a more efficient team dynamic.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

Culinary Institute of America, Hyde Park, NY • GPA: 3.7

SKILLS

Technical Skills: Food Preparation, Knife Skills, Sanitation Practices, Ingredient Sourcing

Tools & Frameworks: POS Systems, Inventory Management Software, Commercial Kitchen Equipment