

Jamal Rodriguez

jamal.rodriguez@example.com • (555) 123-4567 • Los Angeles, CA • linkedin.com/in/jamalrodriguez

SUMMARY

Dedicated and skilled Mid Level Line Cook with over 5 years of experience in fast-paced kitchen environments. Proven track record of maintaining high standards of food quality and safety while effectively managing kitchen operations.

EXPERIENCE

Line Cook

Jan 2022 - Present

Gourmet Bistro, Los Angeles, CA

- Increased kitchen efficiency by 20% through streamlined prep processes and effective time management.
- Implemented new menu items that contributed to a 15% increase in monthly sales.
- Consistently maintained A-level food safety ratings during inspections.

Line Cook

Jun 2019 - Dec 2021

Culinary Arts Café, Los Angeles, CA

- Trained and mentored 5 junior cooks, improving their skills and reducing turnover by 30%.
- Developed a system for inventory management that reduced food waste by 25%.
- Achieved a 95% customer satisfaction rating based on food quality and presentation.

Prep Cook

Mar 2018 - May 2019

Downtown Diner, Los Angeles, CA

- Assisted in the preparation of food for a high-volume diner, serving over 300 meals per day.
- Reduced prep time by 15% through effective organization and teamwork.
- Ensured compliance with health and safety regulations, resulting in zero violations.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

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

SKILLS

Technical Skills: Food Preparation, Menu Planning, Inventory Management, Food Safety Standards

Tools & Frameworks: Sous Vide, Grill, Mandoline, Commercial Ovens