

Jasmine Patel

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SUMMARY

Dedicated and detail-oriented Prep Cook with over 5 years of experience in fast-paced kitchen environments. Proficient in food preparation, inventory management, and maintaining high standards of cleanliness and safety. Committed to enhancing kitchen efficiency and delivering quality dishes.

EXPERIENCE

Prep Cook

Jan 2022 - Present

Culinary Delights Restaurant, Austin, TX

- Increased kitchen efficiency by 20% through streamlined prep processes and improved mise en place.
- Implemented a new inventory tracking system which reduced food waste by 15%, saving the restaurant approximately \$5,000 annually.
- Trained and mentored a team of 4 junior cooks in food safety and preparation techniques.

Line Cook

Jun 2019 - Dec 2021

Gourmet Bistro, Austin, TX

- Contributed to a 30% increase in customer satisfaction ratings by ensuring timely and high-quality food presentation.
- Collaborated with kitchen staff to create seasonal menu items, achieving a 10% increase in sales during promotional periods.
- Maintained strict adherence to food safety standards, resulting in zero health code violations during inspections.

Kitchen Assistant

May 2018 - May 2019

Fresh Eats Café, Austin, TX

- Assisted in food preparation and portioning for a high-volume café, serving up to 200 customers daily.
- Developed a system for organizing food supplies which improved inventory accessibility and reduced prep time by 25%.
- Supported head chefs in daily operations, ensuring a clean and organized kitchen environment.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

River Valley University, Austin, TX • GPA: 3.7

SKILLS

Technical Skills: Knife Skills, Food Safety Standards, Inventory Management, Cooking Techniques

Tools & Frameworks: POS Systems, Inventory Software, Sous Vide Equipment