

Jasmina Patel

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SUMMARY

Dedicated and detail-oriented Prep Cook with over 5 years of experience in fast-paced kitchen environments. Proven track record in food preparation, quality control, and maintaining cleanliness and organization, contributing to an efficient cooking process.

EXPERIENCE

Prep Cook

Jan 2022 - Present

Culinary Haven, Seattle, WA

- Improved food prep efficiency by 30% through the implementation of a streamlined ingredient organization system.
- Collaborated with chefs to develop 10+ new dishes, enhancing menu offerings and increasing customer satisfaction by 15%.
- Consistently maintained a clean and organized workstation, resulting in a 100% score on health inspection.

Line Cook

Apr 2019 - Dec 2021

Gourmet Bistro, Seattle, WA

- Assisted in preparation of over 250 meals per day, ensuring timely service and high quality.
- Reduced food waste by 20% through efficient inventory management and portion control.
- Created and maintained prep lists that improved team communication and meal prep times.

Kitchen Assistant

Jun 2017 - Mar 2019

Sunny's Café, Seattle, WA

- Supported kitchen operations by preparing ingredients and managing inventory, reducing prep time by 15%.
- Trained new staff on food safety protocols and kitchen equipment operation.
- Assisted in daily cleaning and maintaining kitchen equipment, contributing to a safe cooking environment.

EDUCATION

Associate of Applied Science in Culinary Arts

May 2017

Seattle Culinary Academy, Seattle, WA • GPA: 3.8

SKILLS

Technical Skills: Knife Skills, Food Safety & Sanitation, Inventory Management, Recipe Development

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