

Jasmin Little

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SUMMARY

Dedicated and detail-oriented Senior Level Prep Cook with over 8 years of culinary experience, specializing in high-volume meal preparation. Proven track record of enhancing kitchen efficiency and food quality through innovative techniques and team leadership.

EXPERIENCE

Senior Prep Cook

Jan 2022 - Present

Gourmet Bistro, Los Angeles, CA

- Increased kitchen productivity by 30% by implementing new prep protocols and inventory management systems.
- Reduced food waste by 25% through meticulous portion control and ingredient utilization strategies.
- Trained and mentored a team of 5 junior cooks, enhancing their skills in knife techniques and food safety.

Prep Cook

Jun 2018 - Dec 2021

Urban Kitchen, San Diego, CA

- Contributed to a 15% increase in customer satisfaction ratings via consistent food quality and presentation.
- Assisted in menu development, leading to a 20% boost in sales during seasonal promotions.
- Maintained a clean and organized kitchen environment, ensuring adherence to health and safety regulations.

Line Cook

Mar 2015 - May 2018

Coastal Grill, Santa Monica, CA

- Streamlined food preparation processes, reducing average meal prep time by 15 minutes per order.
- Implemented a new labeling and storage system that improved ingredient accessibility and reduced spoilage by 20%.
- Collaborated with chefs to execute a high-volume service, successfully managing up to 300 covers per night.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

California Culinary Institute, San Francisco, CA • GPA: 3.7

SKILLS

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

Tools & Frameworks: Sous Vide Equipment, Food Processors, Commercial Ovens, POS Systems