

Miranda Kerr

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CULINARY PROFESSIONAL

Extremely motivated and innovative individual with an inherent ability to create tastefully decorated concoctions with high nutritional value. Exceptional understanding of ingredient consistency and ability to handle modern cooking and baking equipment with precision and accuracy.

EDUCATION

Associate in Culinary Arts | May 2014
Ohio City College, Kirtland, OH

Coursework:

- Food safety and nutrition
- Modern banquet cookery
- Cuisines of the Americas
- Formal restaurant cooking
- Meat identification and fabrication
- Baking and pastry skill development
- Contemporary restaurant service
- Cost control and food procurement

ACADEMIC ACCOMPLISHMENTS

- Winner of the Culinary Arts Competition 2013 hosting 100 college membership
- Acquired Certificate of Achievement in rolling fondant and creating artistic food toppers in 2012
- Commended highly for preparing 10 main course dishes for the Annual College Food Festival in 2012

WORK EXPERIENCE

Volunteer Line Cook

January 2014 – Present

Wendy's Corporation, Kirtland, OH

- Prepare entrées according to set recipes
- Cook various types of main courses and side dishes
- Assist cook by chopping and preparing vegetables and meats for cooking purposes
- Set up and decorate customers' plates in an aesthetic manner
- Ensure the customers' orders are accurate and consistent
- Provide support in menu development
- Ensure proper menu execution and create prep lists
- Handle inventory and supply management tasks

Culinary Externship

May 2013 – August 2013

Fairmont Hotels & Resorts, Kirtland, OH |

Reported to the Executive Chef, performed the following tasks:

- Offer friendly and upbeat guest service

- Prepared a variety of food items
- Managed proper rotation of products
- Developed knowledge about menu items and daily features
- Maintained the sanitation and of work area and utensils

SPECIAL CAPABILITIES

- Keen knowledge of creating mouthwatering menus
- Ability to cook and bake a vast variety of food items and pastries
- Strong understanding of preparing healthy and nutritious entrees for health conscious customers
- Knowledge of preparing stocks, soups, salads and sauces
- Trained in handling food preparation activities keeping in mind sanitation and hygiene protocols

INTERPERSONAL SKILLS

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|--------------------|---------------------|---------------------|
| ● Customer service | ● Communication | ● Multitasking |
| ● Flexible | ● 'Can do' attitude | ● Positive attitude |