

MASSIMO DAVIDS

Cook

INFO

ADDRESS

1515 Pacific Ave, Los Angeles,
CA 90291, United States

EMAIL

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LINKS

[Twitter](#)

[Instagram](#)

[Pinterest](#)

SKILLS

Advanced Plating Techniques

Menu Design

Kitchen Management

Creating Recipes

Restaurant Safety

Culinary Equipment

Fine Dining Cooking Techniq...

Food Presentation

PROFILE

Passionate Cook with more than six years of experience in the upscale restaurant market. Primarily focused on increasing brand recognition and loyalty by providing superior dining experiences for guests. Extensive culinary and knife skills, and kitchen management experience.

EMPLOYMENT HISTORY

Head Cook, Mochatos Mexican Restaurant Portland, ME

Nov 2018 - Apr 2019

Sourced vendors and negotiating agreements that cut supply costs by 18% without affecting the quality thereof.

- Supervise daily food preparation at the restaurants
- Direct and allocate tasks to kitchen staff
- Handle any food-related issues
- Check the freshness of food and ingredients
- Develop recipes and determine how to plate them
- Plan menus and ensure the quality control of all dishes
- Inspect supplies, equipment, and work areas for cleanliness and functionality
- Hire, train, and supervise junior cooks and other kitchen staff
- Order and maintain an inventory of food items and kitchen supplies
- Ensure that kitchen safety standards are adhered to
- Competence with a variety of kitchen and cooking equipment, including step-in coolers, high-quality knives, meat slicers, and grinders
- Use scheduling and purchasing software to conduct administrative tasks
- Inspect and approve dishes before they get served
- Handle finishing touches and elaborate plating of food items

Prep Cook, Tippioli Mediterranean

Oneonta, NY

Nov 2014 - Feb 2019

Specialty Cutting Techniques

LANGUAGES

French

Korean

English

Spanish

Mandarin

HOBBIES

Sugar Decoration, Wine
Pairing, Vegan Cooking
Techniques

Streamlined cooking procedures, shortening the food processing time by 30%, which resulted in the plating of most courses done in under 60 seconds.

- Preparing, seasoning, cooking and plating a wide variety of foods, including soups, salads, entrees, and desserts
- Experience in baking, roasting, grilling, boiling, and frying meats, fish, vegetables, and other foods
- Familiar with garnishing, arranging and serving food to patrons
- Check the raw food and ingredients for freshness before cooking
- Excellent command of classic and contemporary culinary methodologies.
- Weigh, measure, and mix ingredients according to recipe instructions
- Clean work areas, floors, fridges, equipment, utensils, dishes and silverware, after each shift is completed

Line Cook, Down South Diner

Tewksbury, MA

Mar 2012 - Oct 2014

Participated in monthly catering events with an average of 400 guests per sitting.

- Works in salad and grill stations within 50-seater fine dining Greek Restaurant
- Develop processes to accurately monitor food costs and reducing wastage
- Do prep work for soups, salads, sauces, and entrees
- Supply kitchen work areas with all required products and utensils used for prepping
- Store food items in the appropriate storage area
- Clean work station after the shift is complete

EDUCATION

Texas State University, Bachelor of Hotel Management & Administration

Dallas, TX

Apr 2014 - May 2017

Swan Community and Technical College, Associate's Degree in Culinary Arts

Seattle, WA

Nov 2011 - Jan 2013

COURSES

Certified Culinarian (CC), American Culinary Federation, Hollywood, LA

Apr 2019

ServSafe Certified, Udemy, Online

Aug 2018

**Certificate in Advanced Culinary Techniques, Tampa
Chefs Academy, Orlando, FL**

Nov 2010 – Apr 2011

EXTRA-CURRICULAR ACTIVITIES

Camp Cook, Bright Minds Elementary

Seattle, WA

Dec 2013 – Present

Camp Cook for annual Summer Camps in August every year.