

MASSIMO DAVIDS

Cook

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

email@email.com

Place of birth *San Antonio* Nationality *American*
Driving license *Full*

LINKS

[Twitter](#), [Instagram](#), [Pinterest](#)

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.

EXPERIENCE

❖ **Head Cook, Mochatos Mexican Restaurant** Nov 2018 – Apr 2019

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

Portland, ME

- 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, Tippoli Mediterranean** Nov 2014 – Feb 2019

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

Oneonta, NY

- 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** Mar 2012 – Oct 2014

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

Tewksbury, MA

- 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** Apr 2014 – May 2017
Bachelor of Hotel Management & Administration Dallas, TX
- ❖ **Swan Community and Technical College** Nov 2011 – Jan 2013
Associate's Degree in Culinary Arts Seattle, WA

SKILLS

- | | |
|--|--|
| Advanced Plating Techniques <i>Expert</i> | Menu Design <i>Expert</i> |
| Kitchen Management <i>Expert</i> | Creating Recipes <i>Expert</i> |
| Restaurant Safety <i>Expert</i> | Culinary Equipment <i>Expert</i> |
| Fine Dining Cooking Techniques <i>Expert</i> | Food Presentation <i>Expert</i> |
| Specialty Cutting Techniques <i>Expert</i> | |

COURSES

- ❖ **Certified Culinarian (CC)** Apr 2019
American Culinary Federation, Hollywood, LA
- ❖ **ServSafe Certified** Aug 2018
Udemy, Online
- ❖ **Certificate in Advanced Culinary Techniques** Nov 2010 – Apr 2011
Tampa Chefs Academy, Orlando, FL

EXTRA-CURRICULAR ACTIVITIES

- ❖ **Camp Cook** Dec 2013 – Present
Bright Minds Elementary Seattle, WA
Camp Cook for annual Summer Camps in August every year.

LANGUAGES

- | | |
|--|--|
| French <i>Native speaker</i> | Korean <i>Native speaker</i> |
| English <i>Highly proficient</i> | Spanish <i>Highly proficient</i> |
| Mandarin <i>Good working knowledge</i> | |

HOBBIES

Sugar Decoration, Wine Pairing, Vegan Cooking Techniques