

Massimo Davids



Cook

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Place of birth	San Antonio	Nationality	American
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01 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.

02 EMPLOYMENT HISTORY

11/2018 – 04/2019

Head Cook at Mochatos Mexican Restaurant

Portland, ME

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

11/2014 – 02/2019

Prep Cook at Tippoli Mediterranean

Oneonta, NY

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

03/2012 – 10/2014

Line Cook at Down South Diner

Tewksbury, MA

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

03 EDUCATION

04/2014 – 05/2017

Texas State University

Dallas, TX

Bachelor of Hotel Management & Administration

11/2011 – 01/2013

Swan Community and Technical College

Seattle, WA

Associate's Degree in Culinary Arts

04 SKILLS

Advanced Plating Techniques	● ● ● ● ●	Menu Design	● ● ● ● ●
Kitchen Management	● ● ● ● ●	Creating Recipes	● ● ● ● ●
Restaurant Safety	● ● ● ● ●	Culinary Equipment	● ● ● ● ●
Fine Dining Cooking Techniques	● ● ● ● ●	Food Presentation	● ● ● ● ●
Specialty Cutting Techniques	● ● ● ● ●		

05 COURSES

04/2019

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

08/2018

ServSafe Certified at Udemy, Online

11/2010 – 04/2011

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

06 EXTRA-CURRICULAR ACTIVITIES

12/2013 – Present

Camp Cook in Bright Minds Elementary

Seattle, WA

Camp Cook for annual Summer Camps in August every year.

07 LANGUAGES

French



Korean



English



Spanish



Mandarin



08 HOBBIES

Sugar Decoration, Wine Pairing, Vegan Cooking Techniques