



# Adam Willden

Kitchen Hand

## Profile

*Dedicated Kitchen Hand with impeccable work ethic of over five years and used to the long hours of a 24hour fast food and dining establishment. Bringing meticulous cleaning and sanitation skills supplemented by an advanced certificate in Restaurant Safety and Hygiene Practices.*

## Employment History

### General Kitchen Hand at Imyiko Sushi Bar, Brooklyn

May 2018 — Present

*Provided kitchen hand services to three service events simultaneously, every day of the week achieving a zero error result.*

- Transfer food items between storage cupboards and work stations
- Sort and remove trash and place them in the appropriate recycling bins
- Responsible for sweeping and mopping keeping kitchen floor surfaces spotless at all times
- Remove stacked dishes and hot trays after each service and place them in the dishwashing pit
- Wrap sandwiches, burritos, and rotis for lunchtime deliveries
- Fill beverage containers and brew coffee and tea on an hourly basis
- Unload supplier trucks and carry items to relevant storage spaces
- Clean fridges and freezers weekly disposing of expired items appropriately

### Prepping Kitchen Hand at Unitas Catering Services, Denver

January 2017 — 2018

*Streamlined Kitchen Workflow procedures, by changing the prepping food order which shortened the food processing time with 30%.*

- Assist cooks and chefs in meal preparation
- Place all necessary ingredients on each workstation according to the cooking or baking needs of each area
- Prepare cold and warm salads in accordance with predetermined recipes
- Create sauces and toppings from scratch
- Readout food order slips to the cooks and chefs
- Place completed orders on serving trays for the serving staff
- Slice, cut and dice vegetables before the cooking process commences
- Place bulk food trays over hot racks in the dish-up and plating area
- Use manual and electrical appliances for cleaning, peeling, slicing and trimming of fruits and vegetables
- Weigh, measure and mix baking ingredients as per the Pastrychef's instructions

### Kitchen Cleaner at McDee's Burger Ranch, Decatur

January 2015 — December 2016

## Details

1515 Pacific Ave, Los Angeles,  
CA 90291, United States, (541)  
754-3010

[email@email.com](mailto:email@email.com)

Place of birth

San Antonio

Nationality

American

Driving license

Full

## Links

[Pinterest](#)

[Twitter](#)

## Skills

Cleaning & Sanitizing

Commercial Dishwashing  
Equipment

Cutting & Slicing Machinery

Cold Storage

Inventory Control

Recipes

Food Characteristics

First Aid & CPR

OSHA Standards

Kitchen Maintenance

Kitchen WorkFlow

Chemical Dipping

Power Cleaners

Culinary Equipment

Meal Preparation

## Languages

English

Spanish

*Researched alternatives for manual dishwashing equipment which led to the purchase a fully automated commercial dishwashing machine resulting in a 50% reduction of dishwashing time.*

- Scrub, wipe and polish kitchen counters, dishwasher areas, melanin floors, wooden chairs, and tables regularly
- Sanitize dishwashing equipment, kitchen machinery and cold storage areas with an appropriate amount of chemicals
- Clean individual work station during and after service
- Use a high-pressure washer to wash and rinse pots, pans, utensils, plates, and glasses
- Wash, dry and polish cutleru, glasses and dishes

Mandarin

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## Hobbies

Baking, Hiking, Tennis

## Education

### Associate Degree in Culinary Arts, Kingsborough Community College, Brooklyn

June 2017 — Present

### Food Service Supervisor (FS), American Culinary Federation, Los Angeles

June 2016 — December 2016

### Cook's Helper Certificate, Oasis College, Shelton

June 2014 — June 2015

### Food Handler Certification, Swan Community and Technical College, Yakima

June 2012 — November 2012

## Courses

### ServSafe Certified, Udemy, Online

January 2019 — June 2019

### First Aid/CPR Diploma, Red Cross Academy, Online

January 2018 — June 2018

### Advanced Culinary Techniques Course, Tampa Chefs Academy, Tampa

May 2014 — August 2014