



ADAM WILLDEN

Kitchen Hand 📍 LOS ANGELES, CA 90291, UNITED STATES | (541) 754-3010

◦ DETAILS ◦

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

👤 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

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

Spanish

Mandarin

◦ HOBBIES ◦

Baking, Hiking, Tennis

- 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 cutlery, glasses and dishes

🎓 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