

ADAM WILLDEN

Kitchen Hand

INFO

ADDRESS

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

PHONE

(541) 754-3010

EMAIL

email@email.com

PLACE OF BIRTH

San Antonio

DRIVING LICENSE

Full

NATIONALITY

American

LINKS

[Pinterest](#)

[Twitter](#)

SKILLS

Cleaning & Sanitizing

Commercial Dishwashing
Equipment

Cutting & Slicing Machinery

Cold Storage

Inventory Control

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, 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, Unitas Catering Services

Denver

Jan 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

Recipes
Food Characteristics
First Aid & CPR
OSHA Standards
Kitchen Maintenance
Kitchen WorkFlow
Chemical Dipping
Power Cleaners
Culinary Equipment
Meal Preparation

LANGUAGES

English



Spanish



Mandarin



HOBBIES

Baking, Hiking, Tennis

- 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, McDee's Burger Ranch

Decatur

Jan 2015 — Dec 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
- 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

EDUCATION

Associate Degree in Culinary Arts, Kingsborough Community College

Brooklyn

Jun 2017 — Present

Food Service Supervisor (FS), American Culinary Federation

Los Angeles

Jun 2016 — Dec 2016

Cook's Helper Certificate, Oasis College

Shelton

Jun 2014 — Jun 2015

Food Handler Certification, Swan Community and Technical College

Yakima

Jun 2012 — Nov 2012

COURSES

ServSafe Certified, Udemy, Online

Jan 2019 — Jun 2019

First Aid/CPR Diploma, Red Cross Academy, Online

Jan 2018 — Jun 2018

Advanced Culinary Techniques Course, Tampa Chefs Academy, Tampa

May 2014 — Aug 2014