

Adam Willden, Kitchen Hand

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Place of birth	San Antonio	Driving license	Full
Nationality	American		

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

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

May 2018 — Present **General Kitchen Hand, Imyiko Sushi Bar** Brooklyn

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

Jan 2017 — 2018 **Prepping Kitchen Hand, Unitas Catering Services** Denver

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

Jan 2015 — Dec 2016 **Kitchen Cleaner, McDee's Burger Ranch** Decatur

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 cutlery, glasses and dishes
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EDUCATION

Jun 2017 — Present **Associate Degree in Culinary Arts, Kingsborough Community College** Brooklyn

Jun 2016 — Dec 2016	Food Service Supervisor (FS), American Culinary Federation	Los Angeles
Jun 2014 — Jun 2015	Cook's Helper Certificate, Oasis College	Shelton
Jun 2012 — Nov 2012	Food Handler Certification, Swan Community and Technical College	Yakima

SKILLS	Cleaning & Sanitizing	OSHA Standards
	Commercial Dishwashing Equipment	Kitchen Maintenance
	Cutting & Slicing Machinery	Kitchen WorkFlow
	Cold Storage	Chemical Dipping
	Inventory Control	Power Cleaners
	Recipes	Culinary Equipment
	Food Characteristics	Meal Preparation
	First Aid & CPR	

LANGUAGES	English	Native speaker	Mandarin	Highly proficient
	Spanish	Native speaker		

COURSES	
Jan 2019 — Jun 2019	ServSafe Certified, Udemy, Online
Jan 2018 — Jun 2018	First Aid/CPR Diploma, Red Cross Academy, Online
May 2014 — Aug 2014	Advanced Culinary Techniques Course, Tampa Chefs Academy, Tampa

HOBBIES	Baking, Hiking, Tennis
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