

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

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

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

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

EDUCATION

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

❖ **American Culinary Federation** Jun 2016 — Dec 2016
Food Service Supervisor (FS) Los Angeles

❖ **Oasis College** Jun 2014 — Jun 2015
Cook's Helper Certificate Shelton

❖ **Swan Community and Technical College** Jun 2012 — Nov 2012
Food Handler Certification 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

❖ **ServSafe Certified** Jan 2019 — Jun 2019
Udemy, Online

❖ **First Aid/CPR Diploma** Jan 2018 — Jun 2018
Red Cross Academy, Online

❖ **Advanced Culinary Techniques Course** May 2014 — Aug 2014
Tampa Chefs Academy, Tampa

HOBBIES

Baking, Hiking, Tennis