



Adam Willden, Kitchen Hand

LOS ANGELES, CA 90291, UNITED STATES --
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DETAILS

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

PLACE OF BIRTH

San Antonio

NATIONALITY

American

DRIVING LICENSE

Full

LINKS

[Pinterest](#)

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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

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, melamin 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

LANGUAGES

English

Spanish

Mandarin

EDUCATION

Kingsborough Community College, Associate Degree in Culinary Arts

Jun 2017 — Present, Brooklyn

American Culinary Federation, Food Service Supervisor (FS)

Jun 2016 — Dec 2016, Los Angeles

Oasis College, Cook's Helper Certificate

Jun 2014 — Jun 2015, Shelton

Swan Community and Technical College, Food Handler Certification

Jun 2012 — Nov 2012, Yakima

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

HOBBIES

Baking, Hiking, Tennis