



Adam Willden

Kitchen Hand

Los Angeles, United States email@email.com

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

Brooklyn

General Kitchen Hand at Imyiko Sushi Bar

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

Denver

Prepping Kitchen Hand at Unitas Catering Services

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

Details

1515 Pacific Ave

Los Angeles, CA 90291,
United States

(541) 754-3010

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

- 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

Meal Preparation

Languages

English



Spanish



Mandarin



Hobbies

Baking, Hiking, Tennis

Jan 2015 — Dec 2016

Decatur

Kitchen Cleaner at McDee's Burger Ranch

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

Jun 2017 — Present

Brooklyn

Kingsborough Community College

Associate Degree in Culinary Arts

Jun 2016 — Dec 2016

Los Angeles

American Culinary Federation

Food Service Supervisor (FS)

Jun 2014 — Jun 2015

Shelton

Oasis College

Cook's Helper Certificate

Jun 2012 — Nov 2012

Yakima

Swan Community and Technical College

Food Handler Certification

Courses

Jan 2019 — Jun 2019

ServSafe Certified at Udemy, Online

Jan 2018 — Jun 2018

First Aid/CPR Diploma at Red Cross
Academy, Online

May 2014 — Aug 2014

Advanced Culinary Techniques Course at-
Tampa Chefs Academy, Tampa