



Adam Willden

□ Kitchen Hand

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PLACE OF BIRTH San Antonio

NATIONALITY American

DRIVING LICENSE Full

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01 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.

02 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
- 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

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

03 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

04 SKILLS

Cleaning & Sanitizing

OSHA Standards

Commercial Dishwashing Equipment

Kitchen Maintenance

Cutting & Slicing Machinery
Cold Storage
Inventory Control
Recipes
Food Characteristics
First Aid & CPR

Kitchen WorkFlow
Chemical Dipping
Power Cleaners
Culinary Equipment
Meal Preparation

05 LANGUAGES

English
Spanish

● ● ● ● ●
● ● ● ● ●

Mandarin

● ● ● ● ● ●

06 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

07 HOBBIES

Baking, Hiking, Tennis