



Sergio Russo

Line Cook

Profile

Experienced Line Cook with a flair for intricate garnishing creations and five years' experience in high-end dining establishments across Europe and the Middle East. Advanced knifing skills used in prepping of seafood and poultry dishes. Accredited ServSafe qualification and currently completing an Advanced Course in Culinary Techniques.

Employment History

Lead Line Cook at Mustaffas Gourmet Emporium, Indiana

January 2017 — Present

Part of a cooking team of 15 members that participated in monthly trade show catering events with an average of 500 guests per sitting.

- Supervise station cooks and kitchen staff ensuring prepping activities are completed within pre-determined time frames
- Assemble cold line food items for breakfast service
- Ensure that proper cooking processes are followed per health and safety regulations
- Responsible for high-end garnishing of vegetables and fruit products
- Follow complicated recipes upon the instruction of the Head Chef
- Team leader on the hotline stations for breakfast, brunch, lunch, and dinner
- Review menus and stock orders
- Ensure on-time delivery of daily banquet service to an average of 50 patrons
- Implement inventory controls to reduce attrition, theft, and spoilage

Line Cook at The Don Hotel Group, Springfield

January 2016 — December 2016

Produce a 140 cold line breakfast dishes daily for the morning buffet session.

- Organize and label dry, cooling and freezing storage areas
- Inspect food items in refrigerators to dispose of expired produce
- Operate flat top grillers and fryers for preparing seafood and poultry dishes
- Make specialty sauces, marinades and condiments from scratch
- Assist with slicing and carving of red meat dishes for the daily lunch buffet
- Prepare lobster and prawns by grilling, broiling and boiling techniques
- Perform routine maintenance on equipment such as chippers, slicers, and dicers
- Assist with the plating of cold entrees and desserts
- Write prep lists to ensure organized food production and service outcomes

Details

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

email@email.com

Place of birth

San Antonio

Nationality

American

Driving license

Full

Links

[DropBox](#)

[YouTube](#)

[Pinterest](#)

[Instagram](#)

Skills

Ingredient Knowledge

Grilling, Frying, Broiling

Cutting, Slicing, Dicing

Food Hygiene

Knife Skills

Health and Safety

Stock Control

Plating

Station Set Up

Hot and Cold Line Menus

Speed Prepping

Quality Control

Sushi Preparation

Food Processing

Garnishing

Short Order Line Cook at Big Al's Burger Joint, Nashville

January 2015 — October 2015

Achieved a 99% output score for dicing, slicing and cutting 10kg's of raw vegetables per day.

- Wash large quantities of vegetables and fruits before delivering them to the prepping station
- Maintained a 98% on-time delivery score for assigned station
- Conduct inventories for all stock received and ensure appropriate labeling and storage
- Responsible for cleaning and sanitation of work surfaces, cooking equipment, and tools after each shift
- Prepare large volumes of raw fruits and vegetables by cutting, slicing and dicing according to Chef's orders
- Grease grillers and fryers during each breakfast shift

Sauces and Marinade
Preparation

A La Carte Prepping

Halaal and Kosher Techniques

Languages

English, Italian, German

Hobbies

Baseball, Soccer, Rugby

Education

CFC (Certified Fundamentals Cook), American Culinary Federation, Saint Augustine

May 2019 — August 2019

Certified Fundamentals Pastry Cook (CFPC), Culinary Institute of America, Hyde Park

January 2019 — March 2019

Associate's Degree in Culinary Arts, Keuka College, Keuka Park

January 2015 — January 2017

Curriculum: Fundamentals, Professionalism, Gastronomy, Measuring, Production Methods

Courses

Course in Classic Cooking Principles, Escoffier, Online

June 2018 — August 2018

ServSafe Certified, Udemy, Online

January 2017 — February 2017