

SERGIO RUSSO

Line Cook

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Place of birth *San Antonio* Driving license *Full*
Nationality *American*

LINKS

[DropBox](#), [You Tube](#), [Pinterest](#), [Instagram](#)

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, Mustaffas Gourmet Emporium** Jan 2017 — Present
Indiana

*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, The Don Hotel Group** Jan 2016 — Dec 2016
Springfield

*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

❖ **Short Order Line Cook, Big Al's Burger Joint** Jan 2015 — Oct 2015
Nashville

*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

EDUCATION

❖ **American Culinary Federation** May 2019 — Aug 2019
CFC (Certified Fundamentals Cook) Saint Augustine

❖ **Culinary Institute of America** Jan 2019 — Mar 2019
Certified Fundamentals Pastry Cook (CFPC) Hyde Park

❖ **Keuka College** Jan 2015 — Jan 2017
Associate's Degree in Culinary Arts Keuka Park

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

SKILLS

Ingredient Knowledge <i>Experienced</i>	Hot and Cold Line Menus <i>Skillful</i>
Grilling, Frying, Broiling <i>Experienced</i>	Speed Prepping <i>Skillful</i>
Cutting, Slicing, Dicing <i>Experienced</i>	Quality Control <i>Skillful</i>
Food Hygiene <i>Experienced</i>	Sushi Preparation <i>Skillful</i>
Knife Skills <i>Experienced</i>	Food Processing <i>Skillful</i>
Health and Safety <i>Experienced</i>	Garnishing <i>Skillful</i>
Stock Control <i>Experienced</i>	Sauces and Marinade Preparation <i>Skillful</i>
Plating <i>Skillful</i>	A La Carte Prepping <i>Skillful</i>
Station Set Up <i>Skillful</i>	Halaal and Kosher Techniques <i>Skillful</i>

COURSES

❖ **Course in Classic Cooking Principles** Jun 2018 — Aug 2018
Escoffier, Online

❖ **ServSafe Certified** Jan 2017 — Feb 2017
Udemy, Online

LANGUAGES

English, Italian, German *Highly proficient*

HOBBIES

Baseball, Soccer, Rugby