

# SERGIO RUSSO

LINE COOK

## INFO

### ADDRESS

1515 Pacific Ave, Los Angeles, CA  
90291, United States

### PHONE

(541) 754-3010

### EMAIL

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### PLACE OF BIRTH

San Antonio

### DRIVING LICENSE

Full

### NATIONALITY

American

## 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

● ● ● ○ ○

## 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

Indiana

Jan 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, The Don Hotel Group

Springfield

Jan 2016 — Dec 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

### Short Order Line Cook, Big Al's Burger Joint

Nashville

Jan 2015 — Oct 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

Hot and Cold Line Menus

● ● ● ○ ○

Speed Prepping

● ● ● ○ ○

Quality Control

● ● ● ○ ○

Sushi Preparation

● ● ● ○ ○

Food Processing

● ● ● ○ ○

Garnishing

● ● ● ○ ○

Sauces and Marinade  
Preparation

● ● ● ○ ○

A La Carte Prepping

● ● ● ○ ○

Halaal and Kosher  
Techniques

● ● ● ○ ○

## LANGUAGES

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English, Italian, German

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## HOBBIES

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Baseball, Soccer, Rugby

- 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

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### **CFC (Certified Fundamentals Cook), American Culinary Federation**

Saint Augustine

May 2019 — Aug 2019

### **Certified Fundamentals Pastry Cook (CFPC), Culinary Institute of America**

Hyde Park

Jan 2019 — Mar 2019

### **Associate's Degree in Culinary Arts, Keuka College**

Keuka Park

Jan 2015 — Jan 2017

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

## COURSES

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### **Course in Classic Cooking Principles, Escoffier, Online**

Jun 2018 — Aug 2018

### **ServSafe Certified, Udemy, Online**

Jan 2017 — Feb 2017