



Sergio Russo, Line Cook

LOS ANGELES, CA 90291, UNITED STATES --
email@email.com

DETAILS

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

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

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, CFC (Certified Fundamentals Cook)

May 2019 — Aug 2019, Saint Augustine

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

Jan 2019 — Mar 2019, Hyde Park

Keuka College, Associate's Degree in Culinary Arts

Jan 2015 — Jan 2017, Keuka Park

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

COURSES

Course in Classic Cooking Principles, Escoffier, Online

Jun 2018 — Aug 2018

ServSafe Certified, Udemy, Online

Jan 2017 — Feb 2017

Sushi Preparation

Food Processing

Garnishing

Sauces and Marinade Preparation

A La Carte Prepping

Halaal and Kosher Techniques

LANGUAGES

English, Italian, German

HOBBIES

Baseball, Soccer, Rugby