



Sergio Russo

Line Cook

Los Angeles, United States email@email.com

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

Jan 2017 — Present

Indiana

Lead Line Cook at Mustaffas Gourmet Emporium

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

Jan 2016 — Dec 2016

Springfield

Line Cook at The Don Hotel Group

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

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



- 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

Speed Prepping



Quality Control



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

Jan 2015 — Oct 2015

Nashville

Short Order Line Cook at Big Al's Burger Joint

*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

May 2019 — Aug 2019

Saint Augustine

American Culinary Federation

CFC (Certified Fundamentals Cook)

Jan 2019 — Mar 2019

Hyde Park

Culinary Institute of America

Certified Fundamentals Pastry Cook (CFPC)

Jan 2015 — Jan 2017

Keuka Park

Keuka College

Associate's Degree in Culinary Arts

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

Courses

Jun 2018 — Aug 2018

Course in Classic Cooking Principles at-Escoffier, Online

Jan 2017 — Feb 2017

ServSafe Certified at Udemy, Online

