



# Sergio Russo

Line Cook

## Info

### Address

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

### Phone

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### Email

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



## 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.*

#### Stock Control



#### Plating



#### Station Set Up



#### 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




- 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

## Languages

English, Italian, German



## Courses

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

Jun 2018 – Aug 2018

### ServSafe Certified, Udemy, Online

Jan 2017 – Feb 2017

## Hobbies

Baseball, Soccer, Rugby