Sample Student

Culinary154@yahoo.com 518-555-8708

PERMANENT ADDRESS

1 Kitchen Street Port Oven, NY 12466

Courses

Related

COLLEGE ADDRESS

00 School Hill Rd Cobleskill, NY 12043

Education State University of New York at Cobleskill, Cobleskill, NY

Associate in Occupational Studies, Culinary Arts

Anticipated May 2020

Relevant Culinary Skills Event Planning and Production

Sanitation and Safety Menu Development Facility Design Baking and Pastry Sanitation and Safety Advanced Cooking

Experience Prentice Dining Hall

Assist in hiring process and training of new student staff

Updated employee policies

Developed student leader standard operating procedures

Organized student paperwork and filing system

Culinary Assistant

Student Leader

Summer 2019 Bolton Landing, NY

Cobleskill, NY

September 2018 - Present

The SagamorePrepared food for more than 200 Banquets

 Utilized multi-tasking, problem-solving and time management skills to effectively perform duties

Performed all tasks with 100% efficiency

Practicum Student

Spring Semester 2019

Rolling Hills Bistro, SUNY Cobleskill

Cobleskill, NY

- Gained culinary and restaurant management skills and experience by rotating through all positions in the campus student run restaurant
- Performed back and front of the house duties: line cook, dessert station, appetizer, soup and salad stations, utility, waitress, hostess and manager

Certifications Wine Steward, 2019

ServSafe, Food Protection Manager, 2018

Dining Room Associate, 2018

Activities Culinary Hospitality & Tourism Catering Club, Fall 2018 – Present

Food Pantry Volunteer, 2017 - Present

Related Skills

• Proficient in Spanish

• Understanding of nutrition, food safety, and cost control techniques

• Experience with American and International cuisines

• Able to follow complex recipes with consistent results

Knowledge of proper sanitation and safety procedures