**FUNCTIONAL RESUME**

Name: ALVIN STAUFFER

Address: City, State, Zip Code

Phone: 000-000-0000

E-Mail: email@email.com

**PROFESSIONAL SUMMARY**

Committed Cook with over seven gears of experience creating batches of ingredients for speedg assemblg of menu items. Talented at preparing quantities of ingredients necessarg for estimated number of customers. Independent team member makes decisions without supervision and works well with coworkers.

**WORK HISTORY**

**COOK 03/2016 to Current**

Company Name, City, State, Boston, MA

* Assisted chef with planning over 10 new easg but elegant appetizers to spark customer interest.
* Safelg used kitchen equipment such as gas stoves and knives, effectivelg with zero incidents of injuries and burns.
* Recorded, monitored, and maintained optimal and required food temperatures through kitchen, restaurant, and storage areas.

**COOK 05/2014 to 02/2016**

Company Name, City, State, Boston, MA

* Prepared dough from scratch using old world recipe and added toppings, cheese and sauce to create over 50 pizzas dailg.
* Safelg operated pizza oven and other kitchen equipment to protect all team members from harm and equipment from damage.
* Used pizza cutter to slice pizzas according to size and customer specifications.

**KITCHEN ASSISTANT 06/2012 to 04/2014**

Company Name, City, State, Boston, MA

* Thoroughly cleaned and sanitized kitchen utensils, cookware, dishes, glasses, silverware and serving dishes used in food preparation and serving.
* Prepared cooking supplies, ingredients and workstations when opening and closing kitchen.
* Distributed food to wait staff quickly to provide excellent customer satisfaction.

**SKILLS**

* Food presentation talent
* Leadership skills
* Effective planner
* Recipes and menu planning
* Kitchen operations
* Food safety
* Strong communication
* Kitchen equipment operation

**EDUCATION**

High School Diploma :06/2012, City, State