

Resume 1038

OBJECTIVE:

Dedicated and hardworking cook with experience across commercial kitchens, bakeries, restaurants, and self-managed landscaping work. Skilled in food preparation, maintaining clean and efficient workstations, supporting head cooks, and delivering high-quality service in fast-paced environments. Reliable, adaptable, and capable of managing both team-based and independent tasks.

SUMMARY OF QUALIFICATION:

- Experienced cook with a strong background in bakery production, restaurant grilling, & high-volume commercial kitchens.
- Skilled in ingredient prep, cooking techniques, proper food handling, and maintaining clean, organized workstations.
- Proven ability to support head cooks, follow detailed instructions, and meet quality standards in fast-paced environments.
- Adaptable and dependable, with experience across multiple kitchen settings including bakery, casual dining, and tourist-focused restaurants.
- Strong teamwork skills combined with the ability to work independently and manage tasks with minimal supervision.
- Reliable communicator with a consistent track record of punctuality, responsibility, and steady job performance.

PROFESSIONAL EXPERIENCE:

07/2022 – Present ***Cook's Assistant***

DiCamillo's Bakery, Niagara Falls, NY

- Assist head cooks with daily food preparation, baking tasks, and kitchen organization.
- Maintain cleanliness standards, followed food safety guidelines, and ensured proper ingredient handling.
- Support high volume production by preparing ingredients, stocking supplies, and keeping workflow efficient.
- Collaborate with kitchen staff to meet quality and timing expectations.

04/2006 – 07/2022 ***Cook's Assistant***

New York State Food Service, Elmira, NY

- Prepared and organized meals in a large-scale kitchen environment.
- Assisted lead cooks with recipe prep, portioning, and maintaining consistent food quality.
- Ensured work areas met health and safety standards and remained stocked with necessary items.
- Worked effectively in a structured, high-demand setting.

03/2003 – 11/2005 ***Cook***

Pizza Hut, Niagara Falls, NY

- Prepared pizzas, sides, and cooked menu items according to company standards.
- Maintained an organized workstation, ensuring accuracy, speed, and cleanliness.
- Supported team operations during busy periods and assisted with opening and closing responsibilities.
- Followed food safety and handling guidelines to meet customer expectations.

04/2005 – 10/2005 ***Front Grill Cook***

Top of the Falls Restaurant, Niagara Falls, NY

- Operated front grill station, preparing grilled menu items for guests in a fast-paced, tourist-heavy environment.
- Managed cooking temperatures, timing, and presentation to ensure food quality.
- Communicated with kitchen staff to coordinate orders and maintain smooth service flow.
- Provided excellent food consistency and supported back-of-house operations when needed.

05/2001 – 04/2006 ***Landscaper***

Self Employed, Niagara Falls, NY

- Managed all aspects of landscaping work, including lawn care, trimming, and outdoor maintenance.
- Communicated directly with clients, providing reliable service and meeting scheduled deadlines.
- Maintained tools, equipment, and project planning for each job.
- Demonstrated strong independence, responsibility, and customer satisfaction.

EDUCATION and TRAINING:

Small Engine Repair Certification

Horticulture Certification

Chemical Handling Certification

Okefenokee Technical Institute, Alma, GA

High School Equivalent

Niagara Falls Dept. of Education, Niagara Falls, NY