Tobias Merriweather

Line Cook

Philadelphia, PA · tobias.merriweather@example.com · (215) 555-0128 · Instagram (food portfolio)

SUMMARY

Line cook with 5 years on grill, sauté and fry stations in a 220-cover brasserie and a hotel banquet kitchen. Keeps average ticket times under 12 minutes on Saturday service and trains new cooks on station setup. ServSafe Food Handler certified and available nights and weekends.

EXPERIENCE

Line Cook, Grill and Sauté — Larkspur Brasserie

Philadelphia, PA · May 2022 – Present

- Run the grill station for up to 220 covers on Friday and Saturday nights, holding average ticket times at 11 minutes.
- Cut steak refires from about 8 a night to 2 by setting up a probe-thermometer check for every order above medium rare.
- Trained 6 new line cooks on station setup and plating specs over 3 years, using a one-page checklist I wrote.
- Reorganized the sauté lowboy by service order, cutting station setup from 50 to 35 minutes before each shift.

Banquet Line Cook — Harbor Point Hotel

Camden, NJ · Jun 2020 – Apr 2022

- Cooked and plated banquet meals for events of 150 to 600 guests, often 3 events a day on weekends.
- Prepped 40 kg of vegetables and 25 kg of proteins per shift from daily prep lists with no missed items in health inspections.
- Covered the cold station for 4 months during a staff shortage, plating 300 salads per event to spec.

SKILLS

Stations: Grill, sauté, fry, garde manger, banquet line

Techniques: Knife work, butchery basics, sauces, braising, plating to spec

Safety: Temperature logs, allergen handling, FIFO rotation, HACCP basics

Tools: Kitchen display systems, combi ovens, sous vide

CERTIFICATIONS

ServSafe Food Handler, 2024

EDUCATION

Culinary Arts Certificate, Delaware Valley Community College, 2020

Fictional example by FindAJobAI: the person, employers and numbers are invented.