* Work in sauce and grill stations in a 50-seat fine-dining Cajun and Creole restaurant, with expertise in cooking seafood and poultry
* Awarded “Line Cook of the Month” six times out of 5 line cooks, consistently receiving positive feedback from patrons for quality and taste of food
* Developed process that accurately tracked food costs more efficiently, resulting in savings of $3K per month in food waste
* Source vendors, negotiating agreements that cut supply costs by 18% without affecting quality
* Created and recommended new sauce recipes to Head Chef, subsequently added to menu items
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Adobe Illustrator

Adobe Photoshop

Microsoft Excell

Adobe Illustrator

Microsoft Word

Microsoft PowerPoint

Accounting manager with five years of accounting experience in real estate and market industries. Fully knowledgeable in general accounting, payroll, budgeting.

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EXPERTISE

2002

2002

**BACHELOR OF SCIENCE**

University / College Name

**BACHELOR OF SCIENCE**

University / College Name

EDUCATION

2002 - 2004

**LINE COOK**

Orlando Cruiser, Inc

2002 - 2004

**LINE COOK**

Orlando Cruiser, Inc

2002 - 2004

**LINE COOK**

Orlando Cruiser, Inc

EXPERIENCe

Line Cook with 6+ years of experience in Cajun, Creole, and Middle Eastern Cuisines. Certified Culinarian from the American Culinary Federation. Possess expertise in creating sauces and cooking seafood and poultry, as well as following recipes and presentation with meticulous detail. Exceptional skills in improving cooking processes and reducing food waste and costs. Recipient of awards and numerous positive feedback from patrons.

www.sassy.com

street / country, zip code with country 4568

+123 4567 893

sassy@gmail.com

PROFILE

LINE COOK

**SASSY ROBERTS**

* Work in sauce and grill stations in a 50-seat fine-dining Cajun and Creole restaurant, with expertise in cooking seafood and poultry
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skypeusername

twitter.com/yourusername

facebook.com/yourname

SOCIAL MEDIA

**PERSON FULL NAME**

Job Position | Company - Organization

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yourmailid@domain.com

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yourmailid@domain.com

**PERSON FULL NAME**

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yourmailid@domain.com

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Job Position | Company - Organization

+123 4567 896

yourmailid@domain.com

**PERSON FULL NAME**

Job Position | Company - Organization

REFERENCES

January 2004

**VOLUNTEER RECOGNITION**

Institute / Organization Name

Accounting manager with five years of accounting experience in real estate and marketin industries. Fully knowledgeable in general accounting, payroll, budgeting, and its journalit preparation. Adept at implementing innovative accounting practices and procedures.

Accounting manager with five years of accounting experience in real estate and marketin industries. Fully knowledgeable in general accounting, payroll, budgeting, and its journalit preparation. Adept at implementing innovative accounting practices and procedures.

January 2004

**CUSTOMER SERVICE AWARD**

Institute / Organization Name

January 2004

**APPRECIATION AWARD**

Institute / Organization Name

Accounting manager with five years of accounting experience in real estate and marketin industries. Fully knowledgeable in general accounting, payroll, budgeting, and its journalit preparation. Adept at implementing innovative accounting practices and procedures.

AWARDS

EXPERIENCe(CONTINUED)

2002 - 2004

**LINE COOK**

Orlando Cruiser, Inc

2002 - 2004

**LINE COOK**

Orlando Cruiser, Inc

2002 - 2004

**LINE COOK**

Orlando Cruiser, Inc