

Scott Evans

Line Cook

Recent culinary graduate working pantry and prep at a chef-driven Southern restaurant. Solid knife skills, clean stations, and eager to move onto hot line. ServSafe certified and comfortable taking direction during dinner service.



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KEY SKILLS

- Knife skills and basic butchery
- Pantry and garde manger
- Mother sauces
- Mise en place
- Walk-in rotation and FIFO
- ServSafe Food Handler
- Recipe reading and scaling
- Open to grill, sauté, fry

PROFESSIONAL EXPERIENCE

COMMIS / PANTRY COOK | MAGNOLIA HEARTH, NASHVILLE, TN 2024 – PRESENT

- Plate cold appetizers and salads during dinner service, around 60 to 90 covers a night.
- Prep 18 standing mise items daily including pickled onions, citrus segments, and herb oils.
- Help garde manger break down produce orders twice a week and rotate walk-in.
- Cover fry station on slower weeknights, dropped wings and fries to ticket spec.

KITCHEN APPRENTICE (EXTERNSHIP) | IRON SKILLET BISTRO, NASHVILLE, TN 2023 – 2024

- Completed 320-hour externship rotating through pantry, sauté, and pastry.
- Learned 5 mother sauces by repetition, made béchamel and velouté for family meal weekly.
- Portioned proteins and prepped vegetable sides for a 60-seat dining room.

EDUCATION

- Associate of Applied Science, Culinary Arts, Nashville State Community College, 2024
- ServSafe Food Handler Certification, 2023