

Kimberly Robinson

Line Cook

Lead line cook with 10 years across fine dining, hotel banquet, and chef-driven neighborhood spots. Run the hot line on the sous chef's nights off, write prep lists, and train new cooks from day one. Hold food cost to chef target while keeping plates clean and consistent.

CONTACT INFORMATION

 (401) 226-7745

 renee.whitfield@examp
le.com

 Providence, RI 12345

KEY SKILLS

- Hot line leadership and expo
- Prep list writing and ordering
- Food cost and yield tracking
- Sauté, grill, raw bar, pantry
- Banquet and plated service
- Recipe development and menu R&D
- Training cooks and station leads
- ServSafe Manager certified
- HACCP and allergen control
- Seafood and butchery

PROFESSIONAL EXPERIENCE

LEAD LINE COOK | HARBORWOOD KITCHEN, PROVIDENCE, RI 2022 – PRESENT

- Lead a 5-cook hot line at a 110-seat seafood restaurant doing 240 covers a Saturday.
- Write nightly prep lists for sauté, grill, raw bar, and pantry, balance against the next day's reservations.
- Held food cost between 29 and 31% for 14 straight months against chef's 32% ceiling.
- Run service when sous chef is off, expo tickets and call modifiers across 4 stations.
- Trained 7 new cooks over two years, three promoted to station leads.

SENIOR LINE COOK | OLD MILL PUBLIC HOUSE, WORCESTER, MA 2019 – 2022

- Ran sauté on weekend dinner service for a 160-seat restaurant doing 900 covers a weekend.
- Wrote sauté prep sheet and managed mise for 22 menu items.
- Helped chef cost out two seasonal menu changes a year, kept new dishes within target margin.
- Filled in on grill and pasta when down a cook, never sent service late.
- Caught a beef pricing error from purveyor that saved the kitchen 1,800 dollars in one month.

LINE COOK | LANTERN & QUILL HOTEL, HARTFORD, CT 2017 – 2019

- Cooked banquet, room service, and three meal periods at a 220-room boutique hotel.
- Plated banquet dinners for groups up to 280, hit all temp and timing windows.
- Worked weekend brunch buffet, kept hot wells refilled and produce fresh through 3-hour service.
- Helped break down and clean 5 hood-vented stations after each shift.

LINE COOK | BRICK LANE BRASSERIE, HARTFORD, CT 2015 – 2017

- Started on garde manger, moved to sauté within a year.
- Plated 12 cold and 9 hot appetizers from spec during 180-cover dinners.
- Took over Sunday brunch lead when senior cook left, ran 250 covers solo with one prep.
- Helped chef de cuisine test 3 menu changes per quarter.

EDUCATION

- Associate Degree, Culinary Arts, Johnson & Wales University, 2015
- ServSafe Manager Certification, 2020 (renewed 2025)
- Allergen Awareness Certification (Massachusetts), 2021