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CONTACT INFORMATION



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Tucson, AZ 12345

EDUCATION

- Certificate, Culinary Foundations, Pima Community College, 2019
- ServSafe Food Handler Certification, 2019 (renewed 2022)

KEY SKILLS

- Grill, sauté, fry stations
- Wood-fire and live-fire cooking
- Protein temps and resting
- Mise en place and par sheets
- Allergen and cross-contact
- ServSafe Food Handler
- Training new cooks
- Brunch and dinner service
- Knife skills

Samuel Stewart

Line Cook

ABOUT ME

Line cook with four years on grill, sauté, and fry in casual and upscale-casual kitchens. Steady during 150-cover dinner pushes, clean on station breakdown, and reliable on prep lists. Looking to grow into a lead line cook role.

PROFESSIONAL EXPERIENCE

Line Cook (Grill) | Saguaro Fire Kitchen, Tucson, AZ

2022 – Present

- Run grill station for a wood-fired menu, average 165 covers a night on weekends.
- Cook to temp on 7 protein cuts including hanger steak, pork chop, and bone-in chicken.
- Helped sous chef test a new dry rub that the kitchen rolled into 4 menu items.
- Trained 2 new cooks on grill station setup, fire management, and pickup timing.
- Stayed under chef's grill-waste target of 4% for 11 straight months.

Line Cook (Sauté / Fry) | Mesquite Row Grill, Tempe, AZ

2020 – 2022

- Worked sauté and fry on a 90-seat patio concept doing 600 covers a weekend.
- Built nightly mise for 14 sauté items and 8 fried dishes.
- Filled in on grill and pantry during call-outs, became second cook chef called when short.
- Helped run a 4-course wine dinner for 70 guests on a Tuesday off-night.

Prep Cook / Line Cook | Copper Pot Cafe, Tempe, AZ

2019 – 2020

- Started on prep, moved to brunch line within 5 months.
- Plated eggs, pancakes, and hash dishes during Saturday and Sunday brunch rush.
- Kept prep list for 12 sauces, salsas, and dressings.