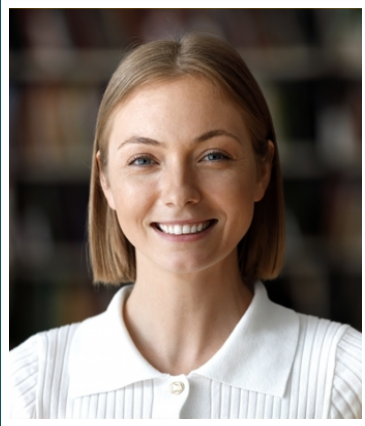




RENATA BISHOP

Cook

Lead cook with 14 years across fine dining, hotel banquets, and high-volume seafood houses. Run the line, write the prep list, and stand in for the sous chef on days off. Built scheduling and training systems that cut overtime and kept new hires longer.

CONTACT INFORMATION



(401) 555-0119



renata.bishop@example.com



Providence, RI 02903

EDUCATION

- Associate in Occupational Studies, Culinary Arts, Lincoln Culinary Institute, 2011
- ServSafe Manager Certification (current through 2026)
- Allergen Awareness Certification, 2022

KEY SKILLS

- Line leadership and scheduling
- Prep list and station assignments
- Whole fish and protein butchery
- Mother sauces and stocks
- Banquet and high-volume service
- Menu development
- New hire training
- Inventory and ordering
- HACCP and allergen control
- Cost and waste tracking

PROFESSIONAL EXPERIENCE

Lead Line Cook I 2021 - Present

Harborlight Seafood House, Providence, RI

- Lead a line of 7 cooks through dinner service averaging 310 covers nightly in season.
- Write daily prep lists, set station assignments, and run line checks before each service.
- Cut kitchen overtime about 18% by rebuilding the weekly schedule and prep sequence.
- Trained 11 new cooks over 3 years, with most still on staff or promoted off the line.
- Lead morning fish butchery for 60-80 lbs of whole fish daily, hitting target yield specs.

Line Cook, Saucier I 2017 - 2021

Olmstead Room, Hartford, CT

- Held saucier station in a 45-seat tasting menu restaurant with 9 course pairings.
- Co-developed three menu items with the chef that ran for full seasons.
- Stepped in as expo on the chef's nights off, coordinating fire times and plating.
- Maintained mother sauces, jus, and consommés daily to fine-dining standards.
- Trained 2 stagiaires per quarter on station setup and tasting menu execution.

Banquet Cook I 2014 - 2017

Westgate Park Hotel, Hartford, CT

- Cooked plated and buffet banquets for events of 150 to 800 guests.
- Worked from BEOs, kitchen timelines, and chef specs to hit service windows.
- Carried 2 weddings and 1 corporate event per weekend during peak season.
- Handled action stations including carving, pasta, and omelet bars in front of guests.

Prep Cook I 2011 - 2014

Birch & Bramble Cafe, New Haven, CT

- Ran morning prep for a 60-seat farm-to-table cafe serving brunch and dinner.
- Broke down whole chickens, pork shoulders, and produce deliveries by 10 a.m. each day.
- Cross-trained to grill and sauté within first 18 months.

- Kept walk-in organization to FIFO standards through every health inspection.