

MARCUS TREVINO

Cook

Line cook with 6 years across scratch-kitchen bistros and high-volume hotel restaurants. Strong on sauté and grill stations during rushes of 180+ covers, with a clean record on health inspections. Known for keeping ticket times under target while training new hires on prep standards.

CONTACT INFORMATION

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EDUCATION

Certificate in Culinary Arts, Mt. Hood Community College, 2019

ServSafe Food Handler Certification, 2024

KEY SKILLS

- Sauté and grill stations
- Knife skills and butchery
- Sauce and stock production
- Mise en place
- Menu costing basics
- Food safety (HACCP)
- Inventory and par sheets
- New hire training

PROFESSIONAL EXPERIENCE

Line Cook, Sauté Station | 2021 - Present

Bluefern Bistro, Portland, OR

- Run sauté station for dinner service averaging 165 covers nightly, with average ticket time of 9 minutes during peak.
- Lead nightly prep for sauces, stocks, and protein portioning; reduced spoilage on the line through tighter par sheets.
- Trained 4 new hires on station setup, cross-contamination protocols, and plating standards.
- Adjust menu specials weekly with the sous chef, sourcing 30% of produce from a local farm partnership.
- Maintained passing health inspection scores across three consecutive county audits.

Prep Cook | 2019 - 2021

Marin Hotel Kitchen, Eugene, OR

- Handled morning prep for banquet service of up to 300 guests, including butchering and vegetable fabrication.
- Built mise en place for breakfast, lunch, and event lines, working from BEO sheets and chef directions.
- Cut prep waste roughly 12% by reorganizing walk-in rotation and labeling system.
- Filled in on garde manger and grill stations during call-outs and large events.