



JASMINE OKAFOR

Cook

Recent culinary program graduate with kitchen experience in a casual diner and a campus dining hall. Comfortable on prep, fry, and breakfast stations and known for showing up early and keeping a tidy station. Ready to grow into a full line cook role.

CONTACT INFORMATION



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Greensboro, NC 12345

KEY SKILLS

- Knife skills
- Fry and grill stations
- Breakfast cookery
- Recipe and portion control
- Cleaning and sanitation
- Allergen awareness
- Mise en place
- Reliable attendance

PROFESSIONAL EXPERIENCE

PREP AND FRY COOK | MAPLE & RYE DINER, GREENSBORO, NC 2023 – PRESENT

- Run fry station during weekend brunch averaging 220 covers across two shifts.
- Prep vegetables, breakfast meats, and batters from scratch each morning before service.
- Hold station to health code standards; passed every monthly internal kitchen check.
- Pitch in on dish and expo when the line gets buried, keeping food moving out.

STUDENT COOK | UNIVERSITY DINING SERVICES, GREENSBORO, NC 2022 – 2023

- Cooked breakfast and grill items for 400+ students per shift during peak meal periods.
- Followed batch recipes, portion charts, and allergen labeling rules.
- Trained on rotation through grill, deli, and salad stations within first 90 days.

EDUCATION

- Culinary Arts Certificate, Guilford Technical Community College, 2023 |
- ServSafe Food Handler Certification, 2023 |