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Amanda Walker

Line Cook

Line cook with six years across sauté, grill, and garde manger stations in scratch-kitchen and high-volume settings. Comfortable running tickets at 180+ covers a night, training new cooks, and keeping food cost in line with chef targets. Known for clean stations, fast pickup, and steady plating during long Saturday pushes.

PROFESSIONAL EXPERIENCE

Line Cook (Sauté / Grill) | 2021 - Present
Hollander & Vine, Portland, OR

- Run sauté and grill on Friday and Saturday dinner service, plating 210 covers a night with average ticket time under 14 minutes.
- Helped chef de cuisine cut sauté waste by reworking par sheets and rotating mise en place every other day instead of daily.
- Trained 4 new line cooks on station setup, allergen protocol, and pickup calls during a summer menu rollout.
- Stepped up to expo on Sundays when sous chef was off, kept tickets moving and called modifiers back to the line.
- Built nightly mise for a 28-item menu including 6 sauces, 4 proteins, and seasonal vegetable garnishes.

Line Cook | 2019 - 2021
Birchwood Tavern, Eugene, OR

- Worked grill, fry, and pantry stations in a 140-seat gastropub doing 800 covers a weekend.
- Hit prep list by 4 PM 95% of shifts, freeing time to help break down deliveries and rotate walk-in stock.
- Filled in on cold side during a two-week call-out, learned 11 salad and starter builds from spec.
- Reduced burger temp returns by checking grill calibration twice a shift and posting a doneness chart at the station.

Prep Cook | 2018 - 2019
Salt & Spruce Catering, Eugene, OR

- Prepped vegetables, sauces, and proteins for off-site events serving 80 to 400 guests.
- Broke down whole chickens and portioned 30 lb of beef tenderloin per event for plated dinners.
- Kept walk-in labeled and FIFO, passed every county health inspection during tenure.

CONTACT INFORMATION

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EDUCATION

- Certificate, Culinary Arts, Lane Community College, 2018
- ServSafe Food Handler Certification, 2018 (renewed 2024)

KEY SKILLS

- Sauté, grill, and fry stations
- Knife skills and butchery basics
- Mise en place and par sheets
- Stock, sauce, and pan reduction
- Allergen protocol and cross-contact
- ServSafe and HACCP awareness
- Expo and ticket calls
- Training new line cooks