



# Zara Landry

## Kitchen Lead

Kitchen professional with 2 years of experience who trained 15 new hires across two restaurants on food preparation techniques, station workflows, and ServSafe food safety standards. Lowered monthly inventory variance from \$730 to \$188 by enforcing FIFO rotation and reconciling MarginEdge counts against deliveries every morning.



Burley, ID 12345



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## KEY SKILLS

- FIFO and FEFO Inventory Rotation
- POS System Operations
- MarginEdge
- HotSchedules
- ServSafe Food Safety Standards
- HACCP Principles
- Knife Skills and Station Setup
- Portion Control
- Temperature Monitoring
- Recipe Standardization

## PROFESSIONAL EXPERIENCE

### KITCHEN LEAD | SNAKE RIVER GRILL HOUSE, BURLEY, ID 2025 – PRESENT

- Trained 11 new hires on food preparation techniques, sanitation protocols, and ServSafe food safety standards over a 10-month period.
- Reduced average order ticket time from 13 to 11 minutes by repositioning cold-prep and hot-line staging areas to cut movement between stations.
- Lowered monthly inventory variance from \$730 to \$188 by enforcing FIFO rotation and reconciling MarginEdge counts against deliveries every morning.
- Inspect walk-in coolers, dry storage, and line equipment at the start of each shift, documenting temperatures and supply levels on printed checklists.

### LINE COOK | MINIDOKA VALLEY BISTRO, RUPERT, ID 2024 – 2025

- Trained 4 new line cooks on grill and saute station workflows, bringing each to independent performance within 9 days.
- Shortened ticket completion time by 1 minute on the saute station by pre-batching sauces and organizing reach-in cooler shelves by dish category.
- Recommended revised plating procedures that reduced garnish waste, cutting weekly garnish spend from \$264 to \$191 across 3 stations.

## EDUCATION

- AAS in Culinary Arts  
College of Southern Idaho, Twin Falls, ID | 2022 – 2024