

JENNIFER SIMONETTI

399 Carnation Dr. Shirley N.Y 11967

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PROFESSIONAL SUMMARY

experienced cook able to maintain composure and efficiency while working in high stress, fast pace environments. Bringing a strong work ethic, determination and passion for cooking, hoping to further my kitchen knowledge and learn as much as possible in this field.

SKILLS

Strong attention to safe food handling procedures.	Takes well to direction constructive criticism.
Assumes 100% responsibility for quality of products.	Honest, trustworthy and punctual.
Knowledge of inventory practices.	Experience cleaning equipment.
Knowledge of standard portion sizes and recipes.	Familiar with Opening and closing
Can effectively prioritize tasks.	Knife handling experience and training.
Works well as part of a team as well as independently.	innovative, neat, clean and organized.

WORK HISTORY

Cook, 10/2014 to 10/12/15, Phone (720)536-4838

The Cooler Bar and Grill – 2045 Sheridan Blvd. Edgewater CO.

Follow all safety and sanitation policies when handling food and beverage to uphold proper health standards. Prepare food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines. Instruct new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues. Properly label and store all raw food ingredients including produce, meat, fish, poultry, dairy and drygoods in the appropriate storage room, walk-in refrigerator, freezer or cooler. has knowledge of proper food holding temps and routinely temp and log produce temperatures to insure

freezers and reach-ins are functioning properly.

Check in orders and stock the walk-in and freezer in the proper manner.

sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination. Was in the process of learning some managing responsibilities such as inventory and placing food orders.

Kitchen Crew, 01/2014 to 08/2014

Mcdonald's – 560 East-Manor Rd. Manorville, N.y

Prepared all food orders within a 2-3 minute time frame.Assembled food orders while maintaining appropriate portion control.Followed food safety procedures according to company policies and health and sanitation regulations.

Maintained clean and safe environment, including in the kitchen, bathrooms, building exterior, parking lot, dumpster and sidewalk.Performed all position responsibilities accurately and in a timely manner.

Routinely moved and stocked food products weighing up to 50 pounds.Operated the drive-through window and sales register quickly and efficiently.

Child Caretaker, 07/2013 to 3/2014, Phone (631) 399-2620

Lana's Day Care - Shirley NY

Assisted the lead teacher with preparing meals, arts and crafts, and putting children down for naps. Kept classrooms clean disinfected all children's toys and surfaces. Communicated regularly with parents about daily activities and children's progress. maintained daily records of children's individual activities, behavior, meals and naps.

EDUCATION

High School Diploma: 2012 Longwood High school - Middle Island, NY

REFERENCES

Cody Soukup, Edgewater CO (720) 933-5242

Courtney Fioretti, Lakewood CO (720)933-5242

Zack Ciranni, Edgewater CO (334) 494-4955

Whitney, Denver CO (303) 494-4955

REFERENCES