

# Sample Student

Culinary154@yahoo.com

Cell 518-555-8708

## PERMANENT ADDRESS

1 Kitchen Street  
Port Oven, NY 12466

## COLLEGE ADDRESS

00 School Hill Rd  
Cobleskill, NY 12043

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### Education

State University of New York at Cobleskill, Cobleskill, NY

**Bachelor of Business Administration, Culinary Arts**

Anticipated May 2021

**Associate in Occupational Studies, Culinary Arts**

May 2019

### Relevant Courses

Catering

American Cuisine

Food Service Purchasing

Advanced Food Production

Gardé Manager

International Cuisine

Baking and Pastry

Customer Service

### Related Experience

#### Culinary Intern

The Sagamore

January 2020 – Present

Bolton Landing, NY

- Train under Chef O'Brien while improving skills in various culinary and management techniques
- Assist chef by following detailed instructions to prepare food orders
- Collaborate with a team to prepare food for banquets with over 200 guests

#### Practicum Student

Rolling Hills Bistro

Fall 2019 Semester

Cobleskill, NY

- Collaborated with a team of peers to run a state of the art culinary laboratory and campus restaurant featuring both American and International cuisine
- Gained experience in all aspects of a working restaurant by rotating through all positions including line cook, host, server, and manager
- Prepped and worked dessert, soup and salad stations

#### Student Leader

Prentice Dining Hall

September 2018 – December 2019

Cobleskill, NY

- Participated in hiring process by serving on interview committee and providing feedback about candidates
- Assisted in training new hires by updating employee policies and evaluating/updating standard operating procedures for students
- Organized student paperwork and filing system

#### Line Cook

Olive Garden

Summer 2017 - 2019

Albany NY

- Assisted with food preparation by cutting and cleaning meat and vegetables
- Operated deep fryer, oven and slicer, depending on the meals
- Prepared featured and special salads and desserts

### Activities and Certifications

Culinary Hospitality & Tourism Catering Club, 2018 - Present

ServSafe, Food Protection Manager, 2019

Training for Intervention Procedures, State of New York, 2019

### Related Skills

- Experience computing cost-benefit analyses and reading basic financial records
- Trained to properly use standard kitchen equipment such as slicers and ovens
- Able to follow complex recipes with consistent results
- Skilled at menu creation and design
- Knowledge of nutrition, sanitation, food safety and cost control techniques
- Excellent customer service skills