

Sherre Abban

Commis

Details

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(942) 952-7571

4250 Old Canton Rd, Jackson, MS 39211

Profile

I am a Commis with over 2 years of experience in the food and beverage industry. I have worked in various restaurants and hotels, and have gained valuable knowledge and skills in this field. I am passionate about my work and take pride in providing quality service to customers. I am efficient, hardworking, and reliable, and can work well under pressure. I am looking for an opportunity to use my skillset to contribute to the success of your establishment

Employment History

Commis Chef at The Mayflower, MS

Jun 2022 - Present

- Led a team of 4 cooks in preparing meals for 200 customers daily.
- Developed new recipes that increased customer satisfaction by 15%.
- Trained 2 commis chefs in the kitchen procedures and standards.
- Implemented a new food waste management system that reduced food wastage by 10%.
- Maintained high standards of cleanliness and safety in the kitchen at all times.

Commis at The Peabody, MS

Jul 2020 - May 2022

- Trained 2 new commis in the kitchen.
 - Cut food cost by 10% through better portion control and waste reduction.
 - Increased efficiency in the kitchen by reorganizing work stations.
 - Created a new menu item that was well received by customers.
 - Implemented a new sanitation system that reduced health inspection violations.
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Education

Culinary Arts Diploma at Mississippi School of Culinary Arts

Sep 2015 - May 2020

I've learned how to cook various dishes from different cuisines, as well as how to properly handle food and kitchen utensils.

Links

[linkedin.com/in/sherreabban](https://www.linkedin.com/in/sherreabban)