Alicyn Zorbaugh

Cook

I am a professional cook with over three years of experience in the industry. I have worked in various restaurants and catering companies, developing my skills and knowledge of the trade. I am confident in my ability to create delicious dishes that will satisfy even the most discerning palate, and I take pride in providing excellent customer service. I am looking for an opportunity to use my talents in a challenging environment where I can continue to grow as a professional cook.

alicyn.zorbaugh@gmail.com



(260) 470-4237



2121 Main St, Hartford, CT 😯 06106

Education

High School Diploma at Hartford Public High School, Hartford, CT

Aug 2015 - May 2019

I have learned how to study for and pass tests, how to do basic research, and how to write essays.

Links

linkedin.com/in/alicynzorbaugh

Skills

Knife skills

Culinary knowledge

Food safety

Sanitation

Time management

Organizational skills

Creativity

Employment History

Head Cook at Cook & Associates, CT

May 2022 - Present

- Led a team of 15 cooks and resulted in 95% customer satisfaction.
- Trained 5 new employees which improved retention rates by 25%.
- Slashed inventory waste by 10%, saving the company \$5,000 per
- Implemented a new food safety system that reduced the risk of foodborne illness by 3%.
- Revamped the menu, increasing sales by 20%.
- Created weekly specials that were both popular with customers and increased profits margins by 30%.

Cook II at Cook & Company, CT

Jul 2019 - Mar 2022

- Cooked for an average of 150 customers per shift.
- Maintained a 98% satisfaction rating from customers.
- Prepared food according to company recipes and standards.
- Trained new cooks on proper cooking techniques and procedures.
- Monitored food inventory levels and placed orders as needed.
- Cleaned kitchen area at the end of each shift.

Certificates

Certified Executive Chef

Oct 2020

Certified Sous Chef

Aug 2019

Memberships

American Culinary Federation

World Association of Chefs' Societies