# Audrie Swait

# Cook

I am a highly experienced cook with over three years of experience in the field. I have worked in both restaurants and catering companies, and have gained a wealth of knowledge in all aspects of cooking. I am extremely passionate about food and creating new dishes, and thrive under pressure. I am confident in my ability to work independently or as part of a team, and always strive to produce the highest quality product possible.

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## Education

## High School Diploma at Bennington College, VT

Aug 2014 - May 2019 Some skills I've learned are time management, organization, and how to study for exams.

## Links

linkedin.com/in/audrieswait

# Skills

Knife skills

Culinary knowledge

Food safety

Sanitation

Time management

Organizational skills

Creativity

#### Languages

English

Spanish

# **Employment History**

#### Head Cook at Cook Kettle, VT

Jun 2022 - Present

- Led a team of 5 cooks and 2 dishwashers to produce 3000 meals per day.
- Implemented new cooking techniques that reduced food waste by 20%.
- Trained 3 new cooks in the kitchen's procedures and recipes.
- Created weekly specials that increased customer satisfaction ratings by 4%.
- Successfully catered 10 events with up to 500 guests.
- Worked with the Head Chef to develop innovative menu items.

#### Cook II at Cook's Kitchen, VT

Jul 2019 - May 2022

- Led a team of 4 cooks in preparing meals for 100 guests.
- Prepared daily specials that were well received by customers.
- Trained 2 new cooks on the proper way to prepare and cook food.
- Implemented new cooking methods that increased efficiency by 20%.
- Reduced food waste by 25% through careful portioning and menu planning.
- Kept work area clean and organized at all times.

#### Certificates

Certified Executive Chef Mar 2021

**Certified Sous Chef** Aug 2019

## Memberships

**American Culinary Federation** 

World Association of Chefs' Societies