# Adamae Mackert

Cook

### Profile

I am a highly experienced cook with over three years of experience in professional kitchens. I have a passion for food and take pride in preparing quality dishes that are both delicious and visually appealing. I am able to work well under pressure, thrive in fast-paced environments, and have excellent time management skills. I am also proficient in various cooking methods, including grilling, baking, sautéing, and broiling.

## Employment History

## Head Cook at Cook's Nook, WY

May 2022 - Present

- Led a team of 10 cooks and was responsible for daily operations in the kitchen.
- Trained new staff on recipes, food safety procedures, and knife skills.
- Created weekly specials that increased customer traffic by 15%.
- Implemented a cost-saving measure that decreased food waste by 25%.
- Developed strong relationships with local purveyors which resulted in 5% discounts on all orders.

#### Cook II at Cook-It-Up Catering, WY

Sep 2019 - Apr 2022

- Successfully managed a team of 5 cooks during dinner rush hour.
- Increased efficiency by 20% through process improvements.
- Prepared 1000 meals per day on average.
- Reduced food waste by 10%.
- Trained 2 new employees in cooking techniques.

## Education

### High School Diploma at Laramie High School, Laramie, WY

Aug 2015 - May 2019

Some skills I've learned are time management, organization, and how to study effectively.

#### **@** Certificates

**Certified Executive Chef** 

Mar 2021

**Certified Sous Chef** 

Jun 2019

# **Memberships**

American Culinary Federation
World Association of Chefs' Societies

#### **Details**

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#### Links

linkedin.com/in/adamaemackert

#### **Skills**

Knife skills

Culinary knowledge

Food safety

Sanitation

Time management

Organizational skills

Creativity

#### Languages

English

Italian

### **Hobbies**

**Biking** 

Running

Yoga