

Betty Navey

Grill Cook

Profile

I am an experienced grill cook with over 1 year of experience. I have a passion for cooking and take pride in my work. I am able to work independently and under pressure, and enjoy working in a fast-paced environment. I am reliable and hardworking, and always put the needs of my customers first.

Employment History

Grill Cook at Jack's Family Restaurant, MS

Mar 2022 - Present

- Cooked and prepared food for up to 100 customers per shift.
- Maintained cleanliness and sanitation throughout the kitchen area.
- Monitored inventory of supplies and ingredients, ordered as needed.
- Trained new hires in proper cooking techniques.
- Followed company recipes to prepare dishes consistently.
- Kept work station organized and free of clutter.

Cook at Cracker Barrel, MS

Sep 2021 - Jan 2022

- Successfully cooked for 100 people in an hour with no errors.
- Received positive feedback from customers on new dish ideas.
- Worked as a line cook during busy times and helped to keep the kitchen running smoothly.
- Trained 2 new cooks on proper cooking techniques and knife skills.
- Maintained a clean work station throughout the shift.

Certificates

Certified Executive Chef

May 2021

Certified Master Grill Cook

Jun 2019

Memberships

American Culinary Federation

National Restaurant Association

✉ betty.navey@gmail.com

☎ (113) 921-5373

📍 123 Street, MS 10001

Education

High School Diploma at Jackson State University, MS

Sep 2017 - May 2021

I've learned how to study for and take tests, how to do research, and how to write papers.

Links

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

Skills

Grilling

Food Preparation

Cooking

Knife Skills

Customer Service

Cleaning

Languages

English

Urdu

Hobbies

Listening to music

Cooking

Watching TV