

Makyah Lunning

Line Cook

Profile

Details

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3432 Elm Street, New Orleans, LA 70118

I am a Line Cook with over 3 years of experience in various restaurants. I have gained the necessary skills and knowledge to perform my duties effectively and efficiently. I possess excellent knife skills, food preparation abilities, and multitasking capabilities. My culinary education and hands-on experience has allowed me to develop into a well-rounded individual who is able to work under pressure in fast-paced environments.

Employment History

Line Cook at McDonald's, LA

Jun 2022 - Present

- Cooked food for an average of 200 people per shift.
- Maintained a clean and organized work station.
- Followed recipes to prepare dishes.
- Trained new line cooks on proper cooking techniques.
- Kept up with the demand during busy periods.

Prep Cook at Burger King, LA

Jul 2019 - May 2022

- I increased efficiency in the kitchen by reorganizing work stations and implementing a new prep system. This resulted in a 20% decrease in meal preparation time.
 - I decreased food waste by 50% by properly prepping ingredients ahead of time and utilizing all leftovers.
 - Trained 2 new line cooks on proper cooking techniques, knife skills, and safety procedures.
 - Created 3 new recipes that were added to the menu and received positive feedback from customers.
 - Maintained a clean and organized work station throughout my shift.
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Education

High School Diploma at Louisiana State University, LA

Aug 2015 - May 2019

I've learned how to effectively communicate with others, how to manage my time effectively, and how to think critically.

Links

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