

Savannah Budzisz

Line Cook

Profile

I am a line cook with over three years of experience in the food industry. I have worked in various restaurants and have gained the necessary skills to be a successful line cook. I am efficient, organized, and work well under pressure. I possess excellent knife skills and can follow recipes accurately. In addition, I am able to adapt to new situations quickly and easily.

Employment History

Line Cook at P.F. Chang's, FL

Jun 2022 - Present

- Consistently completed daily prep work for section before opening.
- Opened line by myself on busy nights and executed orders flawlessly under pressure.
- Closed line by myself on multiple occasions, including restocking all items and cleaning station completely.
- Trained 2 new cooks in proper techniques and procedures over the course of 3 months.
- Won "Cook of the Month" award once during 6-month tenure.

Prep Cook at The Cheesecake Factory, FL

Aug 2019 - May 2022

- Cut vegetables for soup according to recipe. This required precision and speed, as well as an understanding of which knife to use for each vegetable.
- Assembled sandwiches on the line during lunch rush. Worked quickly and efficiently under pressure while maintaining quality standards.
- Made sure all work stations were fully stocked with necessary supplies throughout shift. Anticipated needs and took proactive measures to prevent issues.
- Kept walk-in cooler organized and tidy at all times. Labeled new items and rotated stock so that nothing was ever expired or wasted.

Certificates

ServSafe Food Handler Certificate

Jan 2021

ServSafe Alcohol Certificate

Jun 2019

Memberships

American Culinary Federation

National Restaurant Association

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📍 2800 W Oak Knoll Dr, Dunnellon, FL 34433

Education

High School Diploma at Miami Senior High School, Miami, FL

Sep 2014 - May 2019

I have learned to be organized, to set goals and work towards them, to be persistent and never give up.

Links

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

Skills

Knife skills

Food preparation

Cooking techniques

Menu knowledge

Food safety and sanitation

Customer service

Time management

Languages

English

German