Cheza Zirpel

Line Cook

I am a line cook with over three years of experience in diverse kitchen settings. I have a passion for food and take pride in preparing meals that are both delicious and visually appealing. My strong work ethic, attention to detail, and ability to work well under pressure have allowed me to thrive in fast-paced kitchen environments. I am confident in my abilities as a line cook and would be an asset to any restaurant team.

cheza.zirpel@gmail.com



(636) 000-3293



2236 Peachtree Rd NE, Atlanta, 😯 GA 30309



Education

High School Diploma at Georgia Institute of Technology

Aug 2015 - May 2019

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

Links

linkedin.com/in/chezazirpel

Skills

Knife skills

Food preparation

Cooking techniques

Menu knowledge

Food safety and sanitation

Time management

Organizational skills

Languages

English

Bengali

Employment History

Line Cook at Cracker Barrel, GA

May 2022 - Present

- Successfully completed orders from 50 customers in one hour during the lunch rush.
- Prepared all food items for the next day in under two hours.
- Cleaned and sanitized the kitchen before and after every shift.
- Trained two new line cooks on proper safety procedures and knife
- Maintained a 97% accuracy rate when taking customer orders.

Prep Cook at Waffle House, GA

Jul 2019 - Apr 2022

- Successfully completed daily prep list for a busy breakfast, lunch, and dinner service.
- Accurately measured and portioned out all ingredients needed for the day.
- Worked quickly and efficiently to keep up with orders while maintaining quality standards.
- Maintained cleanliness throughout the kitchen area.
- Stocked supplies as needed.

Certificates

ServSafe Food Handler Certificate

Apr 2021

ServSafe Alcohol Certificate

Aug 2019

Memberships

American Culinary Federation

National Restaurant Association