

Twilah Bollerud

Line Cook

Profile

I am a Line Cook with over 3 years of experience in creating culinary delights. I have worked in various restaurants and have gained the necessary skills to be able to work under pressure and create delectable dishes quickly. I take pride in my work and always aim to please customers with my creations.

Employment History

Line Cook at Joe's BBQ, OK

May 2022 - Present

- I increased sales by 20% through effective menu planning and execution.
- I decreased food costs by 10% through careful inventory management and portion control.
- I streamlined the kitchen's operations, resulting in a 15% increase in efficiency.
- I developed strong relationships with suppliers, which resulted in better quality ingredients at lower prices.

Prep Cook at The Diner, OK

Aug 2019 - Apr 2022

- Assisted in the preparation of 300 meals per day.
- Prepped ingredients for salads, soups, and sauces.
- Cut and peeled vegetables and fruits.
- Assembled food items on trays according to diet specifications.
- Monitored stock levels of supplies and notified manager when low.
- Cleaned work areas, equipment, utensils, dishes.

Certificates

ServSafe Food Handler Certificate

Jan 2021

ServSafe Alcohol Certificate

Apr 2019

Memberships

American Culinary Federation

National Restaurant Association

✉ twilah.bollerud@gmail.com

☎ (545) 643-8561

📍 1442 NW 42nd St, Oklahoma City, OK 73118

Education

High School Diploma at Putnam City High School, Oklahoma City, OK

Sep 2014 - May 2019

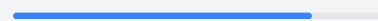
I've learned how to study for and take tests, how to do research, and how to write papers.

Links

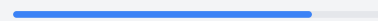
[linkedin.com/in/twilahbollerud](https://www.linkedin.com/in/twilahbollerud)

Skills

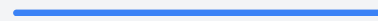
Knife skills



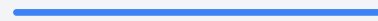
Food preparation



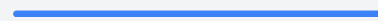
Cooking techniques



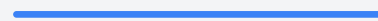
Menu knowledge



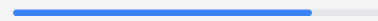
Food safety and sanitation



Customer service

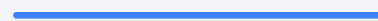


Time management



Languages

English



French

