

Salome Koegler

Pantry Cook

Profile

I am a Pantry Cook with over 3 years of experience in the food and beverage industry. I have worked in various restaurants and catering companies, and have gained a strong understanding of what it takes to create delicious dishes that meet the expectations of customers. I thrive under pressure, and am able to work quickly and efficiently while maintain high standards of quality. My attention to detail ensures that each dish is presented perfectly, and my team-orientated approach means that I can easily adapt to any kitchen environment.

Employment History

Head Pantry Cook at Safeway, SD

Mar 2022 - Present

- Led a team of 5 cooks in preparing meals for 200 guests daily.
- Trained 2 new cooks on proper food safety and sanitation procedures.
- Implemented a new inventory system that reduced food waste by 10%.
- Created weekly specials that increased customer satisfaction ratings by 4%.
- Reduced prep time for breakfast service by 15 minutes.

Pantry Cook at Albertsons, SD

Sep 2019 - Feb 2022

- Cut vegetables for soup at a rate of 30 pounds per hour.
- Assembled 50 sandwiches in one hour during the lunch rush.
- Opened cans and prepared food items according to recipes with speed and accuracy.
- Checked temperatures of freezers, refrigerators, and grills to ensure proper functioning equipment; documented temperature checks three times per shift.
- Washed pots, pans, dishes, utensils, tables, chairs using dishwasher or by hand as needed following health standards.

Education

High School Diploma at Brookings High School, Brookings, SD

Aug 2015 - May 2019

Some skills I've learned are time management, how to study effectively, and how to manage stress.

Certificates

ServSafe Food Handler Certificate

Jan 2021

ServSafe Alcohol Certificate

Sep 2019

Memberships

American Culinary Federation

National Restaurant Association

Details

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Links

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

Skills

Knife skills



Food safety



Sanitation



Culinary math



Menu planning



Inventory management



Cost control

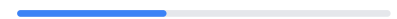


Languages

English



Japanese



Hobbies

Organizing

Crafting

Reading