



Overview

- I am smart, determined and able to follow instructions.
- Quick learner and open-minded. Always on time with a p

Objective

- I am currently a culinary student, so gaining more experience for my skills. My goal is to keep on improving at what my passion is and to always keep an open mind to new and exciting things. It is extremely important to learn new techniques and to be able to communicate with others in order to succeed in my career. I want every day to be a new learning experience for myself and to others as well.

Key Words

[responsible](#) [keep out](#) [able](#) [working](#)
[others](#) [experience](#) [always](#) [area](#) [end](#)
[culinary](#) [started](#)

Similar Resumes

Employment History

- | | | |
|-------------------------|---|----------------|
| July 2008-Present | Amalga Composites, Inc
Machine Operator | West Allis, WI |
| | <ul style="list-style-type: none">• I mainly operate filament winders in which I produce products made out of resin and fiberglass.• Keep the area as clean as possible.• I am able to work on multiple areas around the plant. | |
| October 2006-March 2008 | Uniprice Cleaners
Manager and Cashier | Greenfield, WI |
| | <ul style="list-style-type: none">• Oversaw plant. I was responsible for opening and closing store and for counting money at the end of the day.• Made schedules, trained employees. I often worked the register to help out other employees.• I was responsible for interacting with customers and working out solutions with possible issues. | |
| April 2006-October 2006 | .300 Club at Miller Park
Line Cook | Milwaukee, WI |
| | <ul style="list-style-type: none">• Responsible for prepping and cooking. Adapted quickly to fast-paced environment.• Interacted with co-workers to maintain a healthy and communicative environment.• Responsible for keeping area cleaned. | |
| July 2005-June 2006 | Maggiano's Little Italy
Dishwasher/ Prep | Wauwatosa, WI |
| | <ul style="list-style-type: none">• Started as dishwasher. Also took care of the cleaning the kitchen at the end of the shift.• Gradually started working in the prep area. Chopping, cutting, and slicing. | |

Education

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|--------------|--|---------------|
| 2011-Present | Milwaukee Area Technical College
Associates of Culinary Arts | Milwaukee, WI |
| | <ul style="list-style-type: none">• Currently a culinary student working towards my Associates Degree.• I am ServSafe Certified | |
| 2000-2004 | South Division High School
High School Diploma | Milwaukee, WI |

