

SKILLS

- Food Safety
- Food Preparation
- Breading
- Fryer Operation
- Sanitation
- Inventory Rotation
- Kitchen Equipment
- Attention to Detail
- Teamwork

EDUCATION

High School Diploma

05/2025

Carl Hayden Community High School

Phoenix, AZ

CERTIFICATES

Food Handler Card

Maricopa County Environmental Services

2023

SUMMARY

Back of House Team Member with 3 years in restaurant kitchens, now on the breading, fryer and prep stations at a restaurant serving 1,000 guests a day. Follows food safety rules with attention to detail, runs kitchen equipment safely, and has every station stocked and ready before the lunch rush.

EXPERIENCE

Back of House Team Member04/2025 - Present

Sonoran Chicken Co. Phoenix, AZ

Full-time kitchen crew in a high-volume quick service restaurant.

- Produce up to **400** pieces of breaded chicken an hour, matching recipe weights and cook times.
- Handle food preparation of lettuce, tomatoes and sauces for 3 shifts, with a food safety label on every container.
- Maintain 4 fryers and 2 grills, filtering oil nightly and logging temperatures every 2 hours.
- Train 3 new kitchen hires on fryer operation, breading steps and station setup.

Dishwasher06/2023 - 03/2025

Camelback Pancake House Phoenix, AZ

Part-time weekend job during high school.

- Washed and sanitized dishes and pans for a 90-seat restaurant on weekend shifts.
- Prepared 20 quarts of batter and cut fruit for weekend brunch.
- Monitored the dish machine at 180 degrees and recorded sanitation tests 3 times a shift.
- Stored 2 food deliveries a week in the right cooler zones using inventory rotation by date.

Camp Kitchen Helper06/2022 - 08/2022

Maryvale Youth Day Camp Phoenix, AZ

Summer job.

- Prepared lunch for 150 campers a day with a 3-person kitchen team.
- Served snacks at 2 afternoon breaks and tracked counts for the camp director.
- Checked dates on 40 cases of dry goods each week.