# Nicole Tran

// Banquet Cook

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## > SUMMARY

Banquet Cook with 6 years in Las Vegas kitchens, the last 4 cooking for conventions, weddings and galas of up to 2,000 guests. Handles batch cooking, plating lines and buffet setups with sound knife skills and cooking techniques. Follows recipes and banquet event orders closely, keeps food safety standards and works efficiently as part of a large team.

## > SKILLS

• Cooking Techniques • Knife Skills • Food Preparation • Follow Recipes • Food Safety • Sanitation
• Batch Cooking • Customer Service • Teamwork • Attention to Detail

## > EXPERIENCE

**Banquet Cook** 01/2022 - Present

Desert Palms Resort & Conference Center Las Vegas, NV

*Resort with 3,000 guest rooms and 200,000 sq ft of meeting and ballroom space.*

- Execute plated and buffet banquet meals for groups of 50 to **2,000** guests, about 18,000 covers a month.
- Read banquet event orders and follow recipes to produce 40+ menu items per event at the same standard.
- Run plating lines of 12 cooks, sending 600 plated entrees to the ballroom in under 20 minutes.
- Monitor hot and cold holding on buffets for food safety, logging temperatures every 2 hours.

**Line Cook** 08/2020 - 12/2021

Flamingo Road Kitchen Las Vegas, NV

*Busy off-Strip American restaurant open late for casino and hospitality workers.*

- Staffed the saute and grill stations for 300 covers a night with ticket times under 12 minutes.
- Prepared sauces, marinades and soups from scratch each morning for a 30-item menu.
- Followed the closing sanitation checklist and kept the line ready for health district inspections.
- Rotated stock and counted inventory weekly, cutting food waste by 10% in 6 months.

## > EDUCATION

**Associate of Applied Science** 05/2020

College of Southern Nevada Las Vegas, NV

Culinary Arts

## > CERTIFICATES

**Food Handler Card** 08/2020

Southern Nevada Health District

**ServSafe Manager** 06/2023

National Restaurant Association