Jamal Carter

Cook I

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SKILLS

- Food Preparation
- Cooking Techniques
- Knife Skills
- HACCP
- Sanitation
- Basic Math Skills
- Food Safety
- Culinary Experience
- Attention to Detail
- Teamwork

EDUCATION

Certificate 05/2025

Washtenaw Community College

Ann Arbor, MI

Culinary Arts

CERTIFICATES

ServSafe Food Handler

National Restaurant Association

09/2024

SUMMARY

Cook I with 2 years in high-volume kitchens, now cooking for a university dining hall that serves 3,200 meals a day. Brings culinary training in cooking techniques, knife skills and HACCP food safety, and follows recipes with steady attention to detail. Uses basic math skills daily to scale batches and works well with a large team.

EXPERIENCE

Cook I 08/2025 - Present

Huron Commons Dining Hall Ann Arbor, MI

Campus dining hall with 6 stations, open 7 days a week during the academic year.

- Execute entrees and sides for the comfort and grill stations, about **900** plates per lunch service.
- Scale recipes from 50 to 400 portions with basic math skills and keep batch yields within 5% of plan.
- Record HACCP cooling and holding logs for 30 items a day and passed 3 health department inspections.
- Complete closing sanitation for the line, hoods and fryers as part of a 4-cook team.

Prep Cook 06/2024 - 07/2025

Main Street Bistro Ann Arbor, MI

Part-time kitchen job at a 90-seat American bistro during culinary school.

- Prepped vegetables, sauces and dressings for a 22-item menu before each dinner service.
- Butchered whole chickens and portioned 40 lb of salmon a week using knife skills learned in culinary school.
- Organized the walk-in by shelf and date, cutting expired product write-offs by about 20%.
- Covered the fry and salad stations on 2 weekend nights a month during staff shortages.