Hector Ramirez

COOK II

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SUMMARY

Cook II with 5 years in hospital food service, now cooking patient trays and cafe meals at a 400-bed medical center in Kansas City. Skilled in food preparation, cooking techniques and kitchen equipment such as combi ovens, tilt skillets and steam kettles. Follows recipes exactly and works with attention to detail on patient diet orders.

SKILLS

Food Preparation • Cooking Techniques • Kitchen Equipment • Knife Skills • Follow Recipes • Food Handling Sanitation • Customer Service • Attention to Detail • Interpersonal Skills

EXPERIENCE

Cook II 02/2023 - Present

Mercy Ridge Medical Center Kansas City, MO

Hospital food service department producing patient trays, a staff cafe and catering.

- Produce entrees, soups and sides for **1,400** patient and cafe meals a day across 2 meal periods.
- Operate combi ovens, tilt skillets and 60-gallon steam kettles, logging cleaning and temperature checks.
- Execute low-sodium, renal and diabetic items and follow recipes to the gram for each patient diet order.
- Mentor 3 junior cooks on knife skills, batch cooking and the hospital's food handling standards.

Cook I 06/2021 - 01/2023

Northland Community Hospital North Kansas City, MO

150-bed community hospital with an in-house kitchen and patient room service.

- Prepared 350 room service orders a day within a 45-minute delivery window.
- Measured and labeled cold plates and sandwiches for the cafe grab-and-go case, selling out 5 days a week.
- Completed sanitation duties for dish, prep and cook areas and kept the line ready for Joint Commission surveys.
- Answered nurse and patient questions on menu choices with good customer service and clear communication.

EDUCATION

Certificate 05/2021

Metropolitan Community College-Penn Valley Kansas City, MO

Culinary Arts

CERTIFICATES

ServSafe Manager 10/2023

National Restaurant Association