DEREK LAWSON

COOK III

CONTACT

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SUMMARY

Cook III with 10 years in restaurant and university kitchens, now the senior cook on a campus catering and retail dining team in Pittsburgh. Leads production with strong culinary techniques, knife skills and kitchen equipment knowledge, and trains junior cooks. Keeps food safety and sanitation standards with attention to detail on every order.

SKILLS

- Culinary Techniques
- Knife Skills
- Food Preparation
- Kitchen Equipment
- Food Safety
- Sanitation
- Recipe Costing
- Customer Service
- Attention to Detail
- Communication Skills

EDUCATION

Associate of Applied Science

05/2016

Community College of Allegheny County

Pittsburgh, PA

Culinary Arts

CERTIFICATES

ServSafe Manager

08/2021

National Restaurant Association

EXPERIENCE

Cook III 05/2021 - Present

Three Rivers University Dining Services — Pittsburgh, PA

University dining program with 4 dining halls, 9 retail outlets and a catering kitchen.

- Lead production for catering orders of up to **1,200** guests and about 90 events a month.
- Develop 15 seasonal recipes a year with the executive chef and cost each one to the food cost target.
- Train and schedule 6 junior cooks on culinary techniques, knife skills and kitchen equipment.
- Check food safety logs and sanitation checklists weekly, with no critical findings in 5 health inspections.

Cook II 03/2018 - 04/2021

Allegheny General Food Services — Pittsburgh, PA

Contract food service provider for hospitals and corporate cafes.

- Cooked 800 meals a day for a hospital cafe and patient trays from standardized recipes.
- Operated combi ovens, braising pans and slicers and logged weekly equipment cleaning.
- Ordered dry goods and produce twice a week and held inventory within a $6,000 par.

Line Cook 06/2016 - 02/2018

Strip District Supper Club — Pittsburgh, PA

120-seat restaurant with a seasonal menu.

- Staffed saute and grill on 220-cover nights with consistent plating and ticket times under 15 minutes.
- Produced stocks, sauces and pastas from scratch for a 24-item menu.
- Broke down whole fish and primal cuts with clean knife work for 3 nightly specials.