Jasmine Ortiz

Lead Cook

jasmine.ortiz@email.com ◆ (602) 555-0152 ◆ Phoenix, AZ ◆ linkedin.com/in/jasmineortiz

Summary

Lead cook with 2 years of line and prep experience, now leading the morning shift at a Phoenix breakfast and lunch restaurant serving 400 guests a day. Handles food preparation, station setup and food safety checks, trains new cooks on knife skills, and keeps tickets moving with steady customer service.

Experience

Lead Cook

Desert Sunrise Cafe — Phoenix, AZ — 02/2026 - Present

Breakfast and lunch restaurant with 120 seats serving about 400 guests a day.

- Lead a 4-cook morning line, keeping ticket times under 12 minutes on 400-guest weekend days and holiday brunches.
- Set prep lists and par levels each morning from sales history, cutting end-of-day waste by **15%** in 6 months.
- Train 6 new cooks on knife skills, cooking techniques and station cleanup during their first week on the line.
- Check cooler and hot-holding temperatures every 2 hours and record them in the food safety and sanitation logs.

Line Cook

Arcadia Burger Kitchen — Phoenix, AZ — 09/2024 - 01/2026

Fast-casual burger restaurant serving about 300 orders a day.

- Cooked grill and fryer orders for up to **300** guests a day, holding every burger to the correct temperature.
- Prepped produce, sauces and patties from standardized recipes before each lunch rush, filling 4 stations by 10:30 a.m.
- Handled food storage, dating and labeling with FIFO rotation for the walk-in cooler and 2 reach-in freezers.
- Covered dish and prep shifts on 20 short-handed days so the line never opened without a full crew.

Education

High School Diploma

Maryvale High School

General Studies

Phoenix, AZ

05/2024

Skills

Food Preparation — Food Safety — Food Handling — Sanitation

Knife Skills — Cooking Techniques — Food Storage — Customer Service

Teamwork

Certificates

ServSafe Food Handler

National Restaurant Association

09/2024