Liam O'Connor

KITCHEN PORTER

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SUMMARY

Kitchen porter with 2 years in Boston restaurant kitchens, now keeping a 140-seat brasserie clean, stocked and ready for service. Handles pot and dish washing, sanitation and deep cleaning after close, and pitches in on food prep when the chefs need hands. Able to work independently, with a strong work ethic and full night and weekend availability.

SKILLS

- Pot and Dish Washing
- Sanitation
- Deep Cleaning
- Food Prep
- Dish Pit
- Dry Storage
- Trash and Recycling
- Food Safety
- Work Independently
- Strong Work Ethic

EXPERIENCE

Kitchen Porter 04/2025 - Present

Back Bay Brasserie Boston, MA

French brasserie with 140 seats, a raw bar and a 14-person kitchen team.

- Process pots, pans and dishware for **350** covers a night, keeping the line supplied with clean plates during service.
- Complete deep cleaning of ranges, hoods and floors after close using the chef's checklist, passing every monthly kitchen audit.
- Receive deliveries, check them against invoices and put away 30 cases a day in the walk-ins and dry storage.
- Handle morning food prep, peeling and cutting 40 lbs of potatoes and vegetables a day for the prep cook.

Dish and Prep Worker 06/2024 - 03/2025

Quincy Market Bagel Co. Boston, MA

Part-time job at a busy bagel shop and bakery near the waterfront.

- Ran the dish pit through the morning rush of about 500 customers, with no backups at the counter.
- Prepped cream cheese spreads and sliced 15 lbs of lox and vegetables each shift following food safety rules.
- Organized the dry storage room and labeled every shelf, cutting the time staff spent looking for supplies.
- Emptied grease traps and took trash and recycling out on a set schedule to meet city sanitation rules.

EDUCATION

High School Diploma 06/2024

Boston Latin Academy Boston, MA

CERTIFICATES

ServSafe Food Handler

National Restaurant Association

05/2025