Andre Whitfield

KITCHEN WORKER

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SUMMARY

Kitchen worker in a hotel banquet kitchen that serves events of 50 to 600 guests, with earlier dish and prep work in a barbecue restaurant. Covers food preparation, dish and pot washing and banquet plate-ups, follows food safety and sanitation rules, and stays flexible across early, late and weekend shifts.

EXPERIENCE

Kitchen Worker

02/2025 - Present

Midtown Grand Hotel — Atlanta, GA

400-room downtown convention hotel with a banquet kitchen, two restaurants and around-the-clock room service.

- Handle banquet plating for events of up to **600** guests, with attention to detail on every plate.
- Produce cold salads, fruit trays and dessert stations for 8 to 12 events a week through batch prep.
- Operate the pot sink, dish machine and floor scrubber, using kitchen equipment safely through 10-hour event days.
- Record walk-in cooler temperatures at open and close; flagged 2 failing units to engineering before food was lost.

Dishwasher

05/2023 - 01/2025

Southside Smokehouse — Atlanta, GA

Counter-service barbecue restaurant with a catering trailer, serving about 400 guests on weekend days.

- Washed and sanitized trays, sheet pans and smoker racks for **400** weekend guests.
- Prepped coleslaw, mac and cheese and potato salad in 20-quart batches each morning.
- Covered 30+ last-minute shifts in 18 months, earning a raise for punctuality and flexibility.
- Served sides at the counter during the lunch rush, keeping customer service fast when the line passed 25 people.

SKILLS

Food Preparation | Banquet Plating | Dish Machine | Kitchen Equipment | Food Safety | Sanitation | Batch Prep | Customer Service | Punctuality | Attention to Detail

EDUCATION

High School Diploma

05/2023

Benjamin E. Mays High School — Atlanta, GA

CERTIFICATES

ServSafe Food Handler

02/2025

National Restaurant Association

Food Allergen Awareness

04/2025

ServSafe