VICTOR SILVA

LEAD COOK

CONTACT

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Atlanta, GA

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SKILLS

- Kitchen Operations
- HACCP
- Food Safety
- Sanitation
- Cooking Techniques
- Food Preparation
- Inventory Ordering
- Customer Service
- Leadership Skills
- Communication

EDUCATION

Diploma 06/2016

Atlanta Technical College

Atlanta, GA

Culinary Arts

CERTIFICATES

ServSafe Manager

04/2021

National Restaurant Association

ServSafe Allergens

04/2021

National Restaurant Association

SUMMARY

Lead Cook with 10 years in Atlanta kitchens, now running the line and a crew of 9 cooks at a 220-seat Southern restaurant. Owns daily kitchen operations, from prep lists and HACCP logs to ordering, scheduling and closing checks. Trains cooks in cooking techniques and food safety, and brings the leadership skills to keep a busy line calm.

EXPERIENCE

Lead Cook 03/2021 - Present

Peachtree Hearth Atlanta, GA

Southern restaurant with brunch, dinner and a private dining room, about 3,500 covers a week.

- Lead a crew of **9** cooks across 5 stations and keep weekend ticket times under 15 minutes.
- Manage kitchen operations for prep, receiving and closing, lowering food cost from 32% to 29%.
- Maintain HACCP logs for cooling, holding and receiving and earned a 98 on the last county inspection.
- Train every new cook on cooking techniques, recipe cards and food safety, cutting new-hire turnover by 30%.

Cook 05/2017 - 02/2021

Midtown Tavern & Grill Atlanta, GA

High-volume bar and grill near the arts district.

- Cooked on the grill, fry and saute stations for 350 covers on game nights.
- Organized the walk-in and dry storage with labels and FIFO, reducing waste by about $400 a week.
- Covered for the sous chef on 2 shifts a week, placing orders with 4 vendors.

Prep Cook 08/2016 - 04/2017

Inman Park Kitchen Atlanta, GA

Neighborhood bistro.

- Prepared 35 prep items a day for a seasonal menu, including stocks, sauces and dressings.
- Portioned proteins with scales for 8 entrees and kept sanitation logs for the prep area.