

Anthony Russo

PIZZA COOK

 Pittsburgh, PA  (412) 555-0156  anthony.russo@email.com  linkedin.com/in/anthonyrusso

SUMMARY

Pizza Cook with 2 years cooking in a pizzeria and a sub shop, now running the deck oven at a busy neighborhood pizza kitchen. Makes dough from scratch, stretches and tops 150 pies on Friday nights, and keeps kitchen equipment and every station in line with sanitation and food safety rules.

SKILLS

Other Skills: Dough Preparation, Deck Oven, Food Preparation, Kitchen Equipment, Portion Control, Sanitation, Food Safety, Customer Service, Attention to Detail, Teamwork

EXPERIENCE

Pizza Cook 06/2025 - Present
Three Rivers Pizza Kitchen Pittsburgh, PA

Full-time cook at a 60-seat pizzeria with heavy takeout and delivery.

- Handle daily dough preparation, mixing and proofing **60** pounds of dough to the house recipe.
- Run a 3-deck oven at 550 degrees, stretching, topping and baking up to 150 pizzas on Friday nights.
- Hold food cost near 28% by weighing cheese and toppings on every pie for portion control.
- Maintain sanitation on slicers, the dough mixer and prep tables, logging 6 checks a shift.

Kitchen Crew 04/2024 - 05/2025
Bloomfield Sub Shop Pittsburgh, PA

Part-time after-school job.

- Completed food preparation for 30 hoagies an hour at lunch from sliced meats and cheeses.
- Operated the slicer, flat-top and pizza oven following kitchen equipment safety rules.
- Provided customer service at the counter and answered menu questions on 100 orders a shift.
- Received 2 weekly deliveries and dated stock for food safety rotation.

Dishwasher 06/2023 - 03/2024
Squirrel Hill Family Restaurant Pittsburgh, PA

Part-time weekend job.

- Washed dishes and pans for a 50-seat restaurant on weekend nights.
- Ran the 3-compartment sink and tested sanitizer strength each hour.
- Cleared 40 tables a night during the weekend dinner rush.

EDUCATION

High School Diploma 06/2025
Taylor Allderdice High School Pittsburgh, PA

CERTIFICATES

ServSafe Food Handler 2024
National Restaurant Association