Andre Jackson

PREP COOK

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Certificates

Oregon Food Handler Card
Oregon Health Authority
05/2024

Skills

Food Preparation • Knife Skills
Food Safety • Food Handling
Sanitation • Kitchen Equipment
Customer Service
Attention to Detail
Time Management

Summary

Prep Cook with 2 years in Portland restaurant kitchens, now handling morning prep for a 140-seat dinner restaurant. Does food preparation to the chef's recipes, breaks down proteins with sound knife skills and labels every container to food safety rules. Shows up on time for weekend and holiday shifts and works with attention to detail.

Experience

Prep Cook 07/2025 - Present
Burnside Table Portland, OR

Full-service restaurant serving about 300 covers on Friday and Saturday nights.

- Produce **40+** prep list items each morning, from stocks to sauces, finished before the 4 p.m. line check.
- Break down 60 lb of chicken and 30 lb of fish a day, using knife skills that hold trim loss under 8%.
- Organize all walk-in product first in, first out with date labels, cutting weekly food waste by 15%.
- Maintain sanitation logs and sanitizer buckets at 3 prep stations, with no violations at 2 county inspections.

Dishwasher and Prep Helper 05/2024 - 06/2025
Alberta Street Kitchen Portland, OR

Part-time job at a 60-seat breakfast and lunch cafe while finishing high school.

- Sanitized dishware and kitchen equipment for about 250 covers a shift, keeping the dish pit caught up at rush.
- Peeled, diced and portioned 50 lb of potatoes a day for the hash and home fries station.
- Received produce and dairy deliveries twice a week and checked food handling temperatures against the log.
- Covered the pastry counter on weekend mornings, giving customer service to 80+ walk-in guests.

Education

High School Diploma 06/2025
Franklin High School Portland, OR