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|  | Ana Maria Carolina      Belo Horizonte, 12356888 Brazil            123456789            anc@gmail.com      |

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| **Professional Summary** |

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|  | Talented Cook with excellent experience in fast-paced kitchen environments. Clear communicator with team-oriented focus and advanced skills to effectively work with cashiers and kitchen staff to review and prepare orders. Qualified and hardworking with up-to-date food handling permit. |

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| **Skills** |

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| * Server Communication
* Cutting Meat
 | * Special Event Cooking
* Cooking Method Accuracy
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| **Work History** |

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|  | Line Cook *01/2019 to 01/2022* **Fairmont Hotel | Belo Horizonte, Brazil** * Prepared multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction and repeat business.
* Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
* Created identical dishes numerous times daily with consistent care, attention to detail and quality.
* Changed and sanitized cutting boards, benches and surfaces between tasks to avoid cross-contamination.
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| **Education** |

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|  | High School Diploma  *12/2017* **Colégio Tiradentes, Belo Horizonte**  |

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| **Languages** |

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| **English**: Upper intermediate (B2) |  | **Portuguese**: Bilingual or Proficient (C2) |

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