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

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| **Professional Summary** | |  |  | | --- | --- | |  | 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** | |  |  |  |  | | --- | --- | --- | --- | |  | |  |  | | --- | --- | | * Server Communication * Cutting Meat | * Special Event Cooking * Cooking Method Accuracy | | |

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

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

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