João Carlos Silva

Belo Horizonte, 12356888 Brazil | 123456789 | anctesting@gmail.com

**Professional Summary**

Diligent Cook possessing excellent cooking skills and strong knowledge of food safety. Proficient in maintaining well-stocked, organized and clean kitchen areas to maximize productivity. Dedicated team player with punctual nature and open communication style dedicated to working hard. 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.

**Skills**

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| --- | --- |
| * Cooking Method Accuracy
* Ingredient Stocking
* Work Area Inspections
 | * Production Reporting
* Cutting Meat
* Server Communication
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**Work History**

**Line Cook Supervisor** Mar 2021 - Sep 2022

Restaurant Fogo de Chão Belo Horizonte, Brazil

* 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.
* Prepared multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction and repeat business.
* Changed and sanitized cutting boards, benches and surfaces between tasks to avoid cross-contamination.

**Line Cook** Feb 2019 - Feb 2021

Restaurant Forno de Lenha 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.

**Line Cook Trainer** Jan 2017 - Jan 2019

Hotel Ibis Budget Belo Horizonte, Brazil

* Enforced cooking, plating and garnishing rules across shifts and staff members.
* Trained cooks to maintain clean, organized and sanitary workstations.
* Learned how to prepare menu items according to precise recipes, cooking procedures and methodologies.
* Cooked same meals over and over during shifts with exact quality results.

**Education**

Technical Course: Gastronomy Dec 2015

SENAC MG Belo Horizonte

High School Diploma Dec 2014

COLÉGIO TIRADENTES BELO HORIZONTE

**Languages**

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| --- | --- | --- |
| **English**: Upper intermediate |  | **Portuguese**: Bilingual or Proficient |