**James Copper**  
Street Address, Any City, State, Zip  
(555) 555-5555 • Email Address  
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**OBJECTIVE**  
Seeking a position as a line cook

**QUALIFICATIONS**

* Servesafe Certified
* Able to withstand exposure to cold, heat, and water
* Able to carry heavy weights
* Able to stand for long periods of time

**EXPERIENCE**  
2011-Present  
Jimmy Jack’s Restaurant, City, State  
Line Cook

* Season and cook food according to recipes
* Bake, roast, broil, and steam meats, fish, vegetables, and other foods
* Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment
* Portion, arrange, and garnish food, and present food to waiters
* Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils
* Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption
* Other responsibilities as requested by the Chef, Sous Chef or Kitchen Manager

2008-2011  
Marson’s Steak House, City, State  
Line Cook

* Inspect and clean food preparation areas, equipment and work surfaces
* Regulate temperature of ovens and grills to ensure food is stored and cooked at correct temperature
* Ensure freshness of food and ingredients by checking for quality and rotating stock

**Education**  
Florence High School, City, State – Diploma 2006

**References**  
Available upon request