

Grayson Doyle

Cook 2

📞 (405) 555-6284

✉️ grayson.doyle@example.com

🌐 linkedin.com/example/graysondoyle

📍 Edmond, OK 73034

STRENGTHS

- ♥️ **Station readiness**
Mise en place stays organized before service, so changing ticket volume feels controlled and teammates receive clean handoffs.
- 📖 **Recipe accuracy**
Standardized recipes guide each preparation. Consistent timing and portion work help plates leave service with dependable flavor.
- ✔️ **Quality judgment**
Tasting and doneness checks happen before release. Small corrections protect presentation and guest confidence.
- 🔪 **Food safety**
Safe temperatures, stock rotation, and continuous cleaning remain part of each shift, not tasks saved for closing.
- 👥 **Team support**
Busy services run smoother when communication stays direct. Line teammates relied on timely prep and practical station coverage.

SKILLS

Broiler station Sauté station

High end dining

High volume production

Charbroiling Poaching

Deep frying Pan frying Roasting

Griddling Par cooking

Recipe reading Mise en place

Portion control Stock rotation

LANGUAGES

English

Native

SUMMARY

Cook with four years of **high volume restaurant** experience, including more than two years on broiler and sauté stations in polished dining environments. Skilled in charbroiling, poaching, **deep frying**, pan frying, sautéing, roasting, griddling, and par cooking. Follows **standardized recipes**, portion guidelines, and presentation expectations with steady focus during demanding service. Prepares **mise en place**, checks flavor and doneness before release, applies plate garnishes, and maintains safe serving temperatures. Handles stock rotation, ingredient preparation, food storage, sanitation, setup, and closing cleanup with dependable consistency. Communicates clearly with sous chefs and line teammates, keeping production organized as ticket volume changes. Ready to bring disciplined station work, sound food safety habits, and reliable service support to a high end kitchen.

EXPERIENCE

Cook 2

Prairie House Kitchen 📅 January 2025 to Present 📍 Edmond, OK

Supports high volume dinner production across broiler and sauté stations, coordinating preparation, service, quality checks, storage, and sanitation. Works closely with culinary leadership and line teammates to keep plates accurate, timely, and appealing.

- Runs broiler and **sauté** production, sequencing proteins, **vegetables**, sauces, and sides for complete plates.
- Executes charbroiling, **pan frying**, sautéing, roasting, griddling, poaching, deep frying, and **par cooking**.
- Builds **mise en place** through washing, peeling, slicing, **chopping**, and portioning before service begins.
- Tastes preparations, checks doneness and plate quality, then applies consistent garnishes before release.
- Rotates refrigerated and dry stock by date, communicating product needs early to prevent shortages.
- Maintains safe storage temperatures, cleans equipment during production, and leaves stations ready for closing.

Broiler and Sauté Cook

Copper Elm Dining Room 📅 October 2022 to December 2024 📍 Oklahoma City, OK

Managed broiler and sauté execution in a high end, high volume dining room. Balanced recipe accuracy, guest order timing, ingredient readiness, food safety, stock rotation, and station sanitation during busy service periods.

- Managed broiler and sauté execution for proteins and accompaniments during busy dining room service.
- Coordinated charbroiled, sautéed, pan fried, roasted, and griddled items across neighboring stations.
- Followed **standardized recipes** and portion specifications, supporting consistent flavor, appearance, and **waste control**.
- Prepared daily **mise en place** with safe knife practices, organized storage, labeling, and rotation.
- Checked cooked food for doneness, taste, appearance, and serving temperature before guest release.
- Completed opening setup, continuous sanitation, **stock rotation**, breakdown, and **cleanup** during service.

Line Cook

Oak Table Grill 📅 June 2022 to September 2022 📍 Oklahoma City, OK

Supported supervised line production with **ingredient preparation**, recipe execution, station organization, and sanitation. Built early experience across broiler, sauté, and prep work while learning dependable service rhythms in a busy kitchen.

MY CAREER

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MONTHS

- Prepared vegetables, sauces, and proteins for service using recipes and established **portion guidelines**.
- Supported broiler and sauté stations during peak periods, maintaining accurate timing and clean handoffs.
- Checked ingredient quality, storage labels, and **serving temperatures** before items moved into service.
- Practiced safe knife work through **washing**, peeling, slicing, chopping, and organized **mise en place**.
- Cleaned tools, equipment, and work surfaces throughout shifts, supporting sanitary production areas.

PROJECTS

High Volume Service Readiness 📅 2025

Created a repeatable station readiness routine covering mise en place, recipe checks, stock rotation, temperature control, and closing sanitation for busy dinner service.

Plate Quality and Garnish Practice 📅 2024

Practiced tasting, doneness checks, garnish placement, and visual presentation standards across proteins, vegetables, sauces, and composed plates.

LEADERSHIP & AWARDS

- Recognized by kitchen leadership for dependable broiler and sauté station coverage during high volume service.
- Selected by line teammates as a trusted resource for recipe timing, station setup, and food quality checks.

EDUCATION

High School Diploma

Edmond North High School 🎓 GPA: 3.5 📅 2022 📍 Edmond, OK

Coursework: Food preparation, kitchen sanitation, recipe reading, nutrition fundamentals

CERTIFICATIONS

- ServSafe Food Protection Manager Certification 📅 2025
- Food Safety Certification 📅 2024

TECHNICAL SKILLS

- **Cooking Methods:** Charbroiling, poaching, deep frying
- **Additional Cooking:** Pan frying, sautéing, roasting
- **Griddle Production:** Griddling, par cooking, broiler work
- **Recipe Execution:** Standardized recipes, preparation methods, recipe reading
- **Ingredient Preparation:** Washing, peeling, slicing, chopping
- **Station Preparation:** Mise en place, production setup, portion guidelines
- **Quality Control:** Tasting, doneness checks, plate presentation
- **Food Safety:** ServSafe, food safety certification, temperature control
- **Inventory Handling:** Stock rotation, food storage, expiration checks
- **Sanitation Operations:** Housekeeping, equipment cleaning, station cleanup

PROFESSIONAL AFFILIATIONS

- Professional culinary kitchen teams, Edmond and Oklahoma City, Oklahoma
- Food safety focused restaurant operations and high end dining service

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST