

George Stanley

Lead Grill Cook, Campus Dining

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STRENGTHS

- 📋 **Production coordination**
Sequenced grill, fryer, holding, and prep work during busy service. Coworkers relied on clear station direction.
- ❤️ **Food safety**
Kept temperature logs, clean surfaces, safe storage, and product rotation consistent. Inspection readiness became routine.
- 👥 **Staff coaching**
Guided student employees through recipes, portions, allergens, and service habits. New staff gained confidence quickly.
- 📌 **Customer service**
Clarified modifications and resolved routine concerns at the counter. A calm remake often restored guest trust.
- 📅 **Event support**
Prepared and staged catered food against event schedules. Careful timing helped service teams stay ready.

SKILLS

Flat Top Grill Deep Fryer
Food Preparation Food Safety
ServSafe Product Rotation
Sanitation Staff Training
Customer Service Cash Controls
Inventory Monitoring
Catering Support
Menu Implementation
Microsoft Office
Food Service Operations

SUMMARY

Lead grill cook with four years of progressive food service experience across campus dining, high volume grill production, **made to order** preparation, customer service, sanitation, and catering support. Experienced with flat top grills, deep fryers, **commercial kitchen equipment**, product rotation, opening and closing routines, cash controls, inventory monitoring, and menu implementation. ServSafe certified, with practical experience coaching student employees on recipes, portioning, allergen awareness, temperature controls, cleaning routines, and friendly service. Supports front and **back of house** operations through organized preparation, accurate **customer specifications**, safe food handling, records maintenance, and timely event staging. Reliable weekday service and collaborative work with dining supervisors support consistent quality for students, employees, guests, and catered events.

EXPERIENCE

Lead Grill Cook, Campus Dining

Lakeshore Campus Dining 📅 July 2024 - Present 📍 Madison, WI

Lead daily grill and sandwich production for a busy **campus dining** station, guiding student employees, coordinating preparation, supporting menu launches, monitoring inventory, and staging catered service. Maintain front and **back of house** standards through safe food handling, organized records, customer service, cash procedures, and reliable opening and closing routines.

- Sequenced flat top, fryer, and holding equipment work, keeping **made to order** service moving smoothly.
- Coached **student employees** on recipes, portions, allergens, temperatures, cleaning, and **customer service** standards.
- Completed opening and closing checklists, verifying **cash access**, equipment readiness, storage, and service areas.
- Tracked ingredients and prepared products, rotating stock safely and flagging replenishment needs before shortages.
- Tested seasonal menu procedures with supervisors, documenting station steps for consistent production execution.
- Staged grill items for catered events, aligning food timing with event sheets and scheduled service.

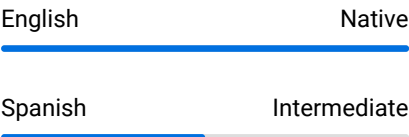
Grill Cook, High Volume Service

Capitol Square Eatery 📅 October 2022 - June 2024 📍 Madison, WI

Managed a high volume grill station serving burgers, sandwiches, fried items, and customized orders. Built operational range through prep planning, **food safety** records, guest service, inventory communication, closing support, register reconciliation, equipment cleaning, and catered order staging.

- Managed burgers, sandwiches, **fried items**, and customized orders using standardized recipes and customer requests.
- Maintained temperature logs, utensil separation, surface **sanitation**, and food storage for inspection readiness.
- Organized proteins, vegetables, sauces, and fryer products, using first in, first out rotation.
- Resolved guest concerns by confirming details, coordinating remakes, and preserving a courteous service experience.
- Recorded **inventory** counts and low stock items, informing ordering and next day production planning.
- Cross trained on closing, register reconciliation, equipment cleaning, and catered order staging responsibilities.

LANGUAGES



MY CAREER



- Lead Grill Cook, Campus Dining at Lakeshore Campus Dining (2.2 Years)
- Grill Cook, High Volume Service at Capitol Square Eatery (1.7 Years)
- Food Service Associate, Lunch Operations at Prairie Table Cafe (11 Months)

Food Service Associate, Lunch Operations

Prairie Table Cafe 📅 October 2021 - September 2022 📍 Sun Prairie, WI

Prepared grill, fryer, and cold line items during lunch service while building dependable skills in recipes, equipment safety, **customer specifications**, sanitation, **product rotation**, records, and catered lunch staging. Supported accurate order handoffs and reported operational concerns promptly.

- Prepared grill, fryer, and cold line items using recipes, safe equipment practices, and order details.
- Set up ingredient bins, checked date labels, and rotated refrigerated products before lunch service.
- Sanitized food contact surfaces, cooking equipment, floors, and counters through scheduled procedures.
- Clarified guest modifications, packaged orders, and coordinated accurate handoffs with cooks and cashiers.
- Portioned catered lunches, labeled containers, and staged supplies for timely pickup or delivery.
- Maintained prep and cleaning records, reporting equipment, inventory, and **food quality** concerns promptly.

PROJECTS

Campus Catering Production Support 📅 2025

Supported scheduled campus catering through organized food staging, accurate labeling, timely preparation, and coordinated service readiness. Work reflected care for guests and dependable follow through.

Seasonal Grill Menu Implementation 📅 2024

Supported seasonal menu rollout by testing preparation steps, documenting station procedures, and helping staff deliver consistent food quality during busy service.

LEADERSHIP & AWARDS

- Recognized by dining supervisors for dependable grill leadership and consistent service during busy campus operations.
- Selected to coach student employees on recipes, safe food handling, station readiness, and customer service.
- Trusted with opening and closing routines, cash access procedures, inventory communication, and catered service preparation.

EDUCATION

High School Diploma

East High School 🎓 GPA: 3.5 📅 2021 📍 Madison, WI

Coursework: Food safety, business communication, office applications, organizational skills

CERTIFICATIONS

- ServSafe Food Protection Manager Certification 📅 2025
- Food Safety and Sanitation Training 📅 2025

TECHNICAL SKILLS

- **Commercial Cooking Equipment:** Flat top grill, deep fryer, holding equipment
- **Food Preparation:** Grill preparation, sandwich preparation, fried food preparation
- **Food Safety:** ServSafe, temperature control, allergen awareness
- **Sanitation:** Surface sanitation, equipment cleaning, safe storage
- **Inventory Operations:** Product rotation, first in first out, stock monitoring
- **Service Operations:** Made to order service, customer specifications, order handoffs
- **Catering Operations:** Event staging, event sheets, scheduled service
- **Staff Development:** Recipe coaching, portion training, service standards
- **Cash Procedures:** Cash access, safe procedures, register reconciliation
- **Office Software:** Microsoft Office, electronic records, reports

- **Menu Operations:** Menu implementation, preparation standards, production procedures

PROFESSIONAL AFFILIATIONS

- Campus Dining Food Service Team, supporting student meals, employee service, guests, and scheduled events.
- ServSafe Food Safety Community, applying safe handling, sanitation, temperature control, and product rotation practices.

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST