


Ewelina Romfo

Kitchen Helper

Dedicated Kitchen Helper with 1 year of experience in assisting chefs and cooks with food preparation and maintaining a clean and organized kitchen environment. Adept at utilizing kitchen equipment, multitasking, and following food safety guidelines. Demonstrates excellent teamwork and communication skills, contributing to a fast-paced and efficient culinary workplace.

ewelina.romfo@gmail.com 

(533) 269-2259 

125 Maple Street, St. Paul, MN 
55102

Education

**Certificate in Culinary Arts
at Le Cordon Bleu College of
Culinary Arts, Minneapolis,
MN**

Sep 2017 - May 2022

Relevant Coursework: Culinary
Techniques, Baking and
Pastry, Food Safety
and Sanitation, Nutrition,
International Cuisines, Menu
Planning, and Foodservice
Management.

Links

[linkedin.com/in/ewelinaromfo](https://www.linkedin.com/in/ewelinaromfo)

Skills

Knife proficiency




Food preparation




Sanitation techniques



Cooking methods




Time management



Equipment operation



Plating aesthetics



Languages

Employment History

Kitchen Helper at Minnesota Home Design, MN

May 2023 - Present

- Successfully assisted in the preparation and serving of over 150 meals daily, ensuring timely and efficient service for clients at Minnesota Home Design events.
- Implemented a new inventory system for kitchen supplies, reducing waste by 20% and saving the company an estimated \$5,000 annually.
- Collaborated with the head chef to develop and launch a new menu featuring locally sourced ingredients, resulting in a 15% increase in customer satisfaction ratings.
- Trained and mentored three new kitchen helpers, improving overall team efficiency by 25% and reducing staff turnover by 10%.

Assistant Kitchen Helper at Kitchen Partners MN, MN

Sep 2022 - Apr 2023

- Assisted in the preparation and cooking of over 300 meals daily, ensuring timely service to customers and maintaining Kitchen Partners MN's high standards of quality.
- Streamlined kitchen operations by implementing effective organization techniques, resulting in a 20% reduction in food preparation time and improved overall efficiency.
- Collaborated with the head chef in creating and executing a new menu, leading to a 15% increase in overall customer satisfaction ratings for the restaurant.
- Trained and mentored three new kitchen staff members, contributing to a more cohesive and productive team environment.

Certificates

ServSafe Food Handler Certification

Nov 2021

ACF Certified Fundamentals Cook (CFC)

Nov 2020

Memberships

American Culinary Federation (ACF)