

Monetta
Timbs
Kitchen Steward

Profile

Employment History

Education

Details

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(884) 973-3644
123 Maple Street, St. Louis, MO 63108

Detail-oriented Kitchen Steward with 1 year of experience in maintaining cleanliness, sanitation, and organization in fast-paced culinary environments. Proficient in dishwashing, inventory management, and proper food storage. Demonstrated ability to work efficiently in a team setting and adhere to strict health and safety guidelines. Committed to providing exceptional support to kitchen staff and maintaining a safe and efficient workspace.

Kitchen Steward at St. Louis Kitchen Stewards, MO

Feb 2023 - Present

- Successfully maintained a 98% cleanliness rating for the kitchen over a one-year period, ensuring adherence to health and safety regulations and contributing to a positive dining experience for thousands of guests.
- Streamlined dishwashing processes by implementing an efficient sorting and cleaning system, resulting in a 20% reduction in time spent on dishwashing tasks and allowing staff to focus on other responsibilities.
- Trained and mentored five new kitchen stewards, who went on to become key team members and helped maintain the high standards of cleanliness and organization in the kitchen.

Assistant Kitchen Steward at Kansas City Kitchen Stewards, MO

Jul 2022 - Dec 2022

- Successfully managed the cleaning and organization of a 5,000 square foot kitchen, resulting in a 20% increase in overall efficiency and a consistent A rating from the local health department.
- Streamlined inventory management system, reducing food waste by 15% and saving the company \$30,000 annually in supply costs.
- Trained and mentored 10 new Assistant Kitchen Stewards, improving their skills and efficiency, ultimately leading to a 25% reduction in staff turnover.

Diploma in Culinary Arts and Kitchen Operations at St. Louis Culinary Institute, St. Louis, MO

Sep 2017 - May 2022

Relevant Coursework: Food Safety and Sanitation, Culinary Techniques and Knife Skills, Nutrition and Menu Planning, International Cuisines, Baking and Pastry Arts, Kitchen Management and Operations, and Cost Control and Inventory Management.