

Sedonia Javaux

Line Cook

Profile

Dedicated Line Cook with 1 year of experience in fast-paced kitchen environments. Skilled in preparing high-quality dishes, maintaining cleanliness, and adhering to food safety standards. Demonstrated ability to work efficiently under pressure, showcasing strong teamwork and multitasking abilities. Committed to continuous growth and learning in the culinary field.

Employment History

Line Cook at Canlis, WA

Feb 2023 - Present

- Successfully maintained a consistent ticket time of under 12 minutes during peak hours, contributing to a 15% increase in overall kitchen efficiency and customer satisfaction at Canlis.
- Implemented an improved inventory management system, resulting in a 20% reduction in food waste and a 10% decrease in monthly food costs for the restaurant.
- Took the initiative to train and mentor 5 new line cooks, leading to a 100% retention rate and increased overall team performance and collaboration in the kitchen.

Prep Cook at , WA

Sep 2022 - Dec 2022

- Successfully prepared and assembled over 1,000 meals per week for a high-volume restaurant, ensuring consistent quality and timely service for guests.
- Improved kitchen efficiency by implementing an organized system for ingredient storage and prep work, resulting in a 20% reduction in food waste and a 15% increase in overall productivity.
- Assisted in menu development by researching and testing new recipes, leading to the introduction of three popular new dishes that contributed to a 10% increase in overall sales.

Education

Culinary Arts Diploma at Seattle Culinary Academy, WA

Aug 2018 - May 2022

Relevant Coursework: Culinary Techniques, Baking and Pastry, Food Safety and Sanitation, Menu Planning, Food and Beverage Cost Control, and International Cuisine.

Certificates

ServSafe Food Handler Certification

Nov 2021

American Culinary Federation (ACF) Certified Culinarian

Sep 2020

Details

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Links

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

Skills

Knife proficiency

Sautéing mastery

Grilling expertise

Sous vide technique

Plating artistry

Baking precision

Blanching efficiency

Languages

English

Japanese

Hobbies

Gardening

Woodworking

Painting or drawing