

Banesa Degroft

Pizza Cook

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📍 123 Main Street, Hartford, CT 06103

EDUCATION

Diploma in Culinary Arts with a focus on Pizza Making at New Haven Culinary Institute, CT

Sep 2017 - May 2022
Relevant Coursework: Dough Preparation and Handling, Pizza Sauce and Topping Selection, Classic and Gourmet Pizza Styles, Baking Techniques, Regional Pizza Variations, and Kitchen Management.

LINKS

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

SKILLS

- Dough preparation
- Sauce making
- Topping arrangement
- Oven operation
- Pizza stretching
- Temperature control
- Slicing precision

LANGUAGES

- English
- Indonesian

HOBBIES

- Creating unique pizza recipes
- Homebrewing beer or wine

PROFILE

Detail-oriented and efficient Pizza Cook with 1 year of experience in crafting delicious, high-quality pizzas in fast-paced environments. Proficient in dough preparation, ingredient selection, and menu development. Demonstrated ability to work well under pressure while maintaining exceptional customer service and food safety standards. Adept at operating kitchen equipment and maintaining cleanliness in the workplace.

EMPLOYMENT HISTORY

● Pizza Cook at Pepe's Pizza, CT

May 2023 - Present

- Successfully increased overall customer satisfaction by 25% through consistent preparation of high-quality pizzas and timely order fulfillment at Pepe's Pizza.
- Streamlined the pizza making process, resulting in a 15% reduction in average order preparation time and contributing to a 10% increase in overall sales for Pepe's Pizza.
- Implemented a new inventory management system that reduced food waste by 20%, leading to cost savings and a more eco-friendly operation at Pepe's Pizza.
- Trained and mentored 10 new pizza cooks, ensuring their swift integration into the team and maintaining the high standards of pizza quality and efficiency at Pepe's Pizza, CT.

● Assistant Pizza Cook at Zuppardi's Apizza, CT

Jul 2022 - Apr 2023

- Successfully prepared and cooked over 200 pizzas per shift, consistently maintaining high quality and taste standards, contributing to a 15% increase in customer satisfaction ratings at Zuppardi's Apizza.
- Streamlined the pizza assembly process by implementing a new ingredient organization system, resulting in a 20% reduction in food preparation time and an 8% decrease in food waste.
- Collaborated with the head pizza cook to create a new signature pizza recipe that became a top-selling item at Zuppardi's Apizza, generating a 10% increase in overall sales within the first month of its introduction.

CERTIFICATES

Pizza Napoletana Certification (VPN)

Nov 2021

American Culinary Federation Certified Culinarian (ACF-CC)

Sep 2020

MEMBERSHIPS

American Culinary Federation (ACF)