



Jesse Martin

Food Truck Cook

Creative Food Truck Cook with experience in mobile kitchen operations

Food Truck Cook with 5 years of experience preparing fast, flavorful meals in compact kitchens. Known for adapting recipes, managing limited inventory, and providing quick customer service during high-volume events.

Location

City, ST

Phone

(123) 456-7890

Email

email@example.com

Website

Resume link | Portfolio link

Key Skills

- Batch prep
- Compact kitchen workflow
- Customer interaction
- Flavor pairing
- Food truck safety
- Limited-space cooking
- Mobile inventory control
- Speed cooking

Education

Westside Culinary Academy |
Graduated May 2019

Diploma in Culinary Arts

Professional Experience

Food Truck Cook, Taco Turbo, Los Angeles, CA
April 2021 - Present

- Cook and serve up to 300 tacos daily during events and weekday lunch rush
- Designed three best-selling specials using seasonal ingredients
- Ensured smooth service by streamlining mobile kitchen setup and teardown

Line Cook, The Grill Shack, Los Angeles, CA
May 2019 - March 2021

- Operated prep and grill station in a small commercial kitchen
- Managed daily food truck restocks and cooler rotations