



Avery Harris

Corporate Cafeteria Cook

Organized Cafeteria Cook with a focus on consistency and customer service

Cafeteria Cook with 8 years of experience preparing meals in office and campus dining environments. Known for punctuality, portion control, and clean, efficient kitchen practices.

PERSONAL INFORMATION



(123) 456-7890



email@example.com



Resume link | Portfolio link



City, ST

KEY SKILLS

- Buffet setup
- Cold food prep
- Cross-contamination prevention
- Daily station setup
- Ingredient restocking
- Portioning
- Tray assembly
- Waste reduction

Professional Experience

COOK | NATIONAL BUSINESS COMPLEX CAFETERIA, INDIANAPOLIS, IN
SEPTEMBER 2018 - PRESENT

- Prep and serve daily meals for 400+ employees in a rotating weekly menu
- Maintain strict safety logs and temperature tracking sheets
- Manage closing responsibilities and next-day prep

CAFETERIA ASSISTANT | STATE TECH CAMPUS DINING, BLOOMINGTON, IN
JUNE 2015 - AUGUST 2018

- Assisted with breakfast and lunch service for 600+ students
- Trained in sanitation and commercial dishwashing procedures

Education

- Certificate in Foodservice Operations
Indiana Hospitality School | Graduated May 2015