

Pastry Anne Kringle

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SUMMARY OF QUALIFICATIONS

- Training and practical experience in food preparation, sanitation, nutrition
- Working knowledge of culinary vocabulary, cooking processes and techniques
- Understanding of marketing, dining trends, catering, management and work ethics
- Knowledge of USDA cooking safety, food safety labeling systems, and health sanitation guidelines
- Ability to work as a team member with the confidence to operate in a variety of fast-paced environments
- Professional communication and interpersonal skills
- Technical skills: MS Office Word, Publisher, Excel, Point of Sale

EDUCATION

Northeast Wisconsin Technical College, Green Bay, WI

Technical Diploma, Culinary Technician

December 2018

- *Related Coursework:* Principles of Sanitation, Food Theory, Culinary Baking Fundamentals, Professional Cooking, Restaurant Management, Garde Manger/Decorative Foods, Catering, Menu Planning, Nutrition

Northeast Wisconsin Technical College, Green Bay, WI

Certificate, Business Operations

December 2014

EXPERIENCE

Restaurant Associate Line Cook

Panera Bread, Green Bay, WI

December 2017 – Present

- Prepare customer orders with accuracy and efficiency
- Provide quality service, taking pride in working behind the scenes to prepare quality products for the customers
- Contribute to an overall positive and collaborative environment

A.M. Cook

Comfort Suites, Green Bay, WI

May 2016 – November 2017

- Responsible for daily food preparation in the pantry, fry stations, broiler and sauté stations
- Prepared all food items as directed in a sanitary and timely manner
- Followed recipes, portion controls, and presentation specifications set by the Executive Chef and Sous Chefs
- Restocked all items as needed throughout the shift
- Cleaned and maintained station while practicing exceptional safety, sanitation, and organizational skills