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CLAUDIA MARQUETTE

Prep Line Cook



+1 254 785 9654



claudia.marquette@email-
l.com



New Haven, CT, United States

Education

Gateway Community College

2014 - 2016

United States, New Haven, CT

National Restaurant Association

2022 - Now

Skills

Knife Skills



Food Safety



Cooking Techniques



Culinary Knowledge



Sanitation Practices



Professional summary

Dedicated and efficient Prep Line Cook with over 4 years of experience in high-volume kitchens. Seeking to leverage culinary skills and passion for food preparation to contribute to the team at a reputable restaurant in New Haven.

Experience

Bella's Bistro

June 2021 - Now

United States, New
Haven, CT

Prep Line Cook

- Prepare ingredients for various dishes, ensuring quality and consistency.
- Assist in the daily preparation and organization of the kitchen.
- Maintain a clean and organized work environment, adhering to all regulations.
- Manage inventory and ensured timely restocking of supplies.

The Gourmet House

March 2018 - May 2021

United States,
Bridgeport, CT

Line Cook

- Worked on the hot line, preparing and plating dishes according to standards.
- Assisted in the creation of daily specials and new menu items.
- Ensured proper storage and labeling of ingredients, minimizing food waste.
- Played a key role in maintaining high standards of food quality and presentation.

Sunny Side Cafe

June 2016 - February
2018

United States, Hartford,
CT

Kitchen Assistant

- Maintained cleanliness and organization of kitchen equipment and utensils.
- Assisted in the preparation of breakfast and lunch items during busy service periods.
- Monitored inventory levels and communicated needs to the kitchen manager.