

Nicholas Reed

Lansing, MI 48917

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(517) 215-5483

Work Experience

Line Cook

Piazzano's - Lansing, MI

May 2018 to Present

Performed waste management duties by ensuring that trash was properly and safely disposed of
Prepared food items such as meats, poultry, and fish for frying purposes

Checked each food item to ensure that it was fresh and provided feedback to kitchen supervisor in
cases where freshness was an issue

Handled portion control activities according to specified instructions provided by the chef

Monitored the time and heat of equipment ensuring that both were regulated as necessary

Washed and disinfected kitchen area, floors, tables, tools, knives and equipment

Packaged and labeled products

Team Member

Firehouse Subs - Lansing, MI

June 2017 to May 2018

Handled customer complaints

Made sure closing duties were performed properly

Performed cashier duties

Set Up catering orders

Prepared food and ensured it is prepared properly

Line Cook/Manager, East Lansing

Fieldhouse

January 2016 to January 2017

Performed Managerial duties such as;

- Ordering food, cleaning supplies and anything else needed.
- Orchestrating catering orders.
- Making schedule.
- Ensuring food cost is kept at an acceptable amount.
- Interviewing/Terminating employees.
- Perform opening/closing duties.

Line Cook

Red Cedar Grill - Williamston, MI

January 2015 to January 2016

Performed previously listed line cook responsibilities

Education

GED

Williamston High School

2006 to 2010

Skills

- Teamwork, Organized, Critical Thinker, Committed, Leadership
- Line cook
- kitchen
- Cooking
- Baking
- Team Player
- training