

TIM A JORDAN

1011 w keefe
Milwaukee, Wisconsin 53206
(414) 639-2899 or (773) 889-1343
jordant0918@gmail.com

PROFESSIONAL SUMMARY

6yrs experiences in short order cook, cook, deep cleaning, food preparation, dishwasher and events setups n cooking for large events over 5 thousand

SKILLS

Organize can work in at fast past self manage knowledgeable of back of the house always properly prepared when it comes to cooking or running a line

WORK EXPERIENCE

10/2017 **Old German Beer Hall**

to Milwaukee, Wisconsin

3/2020 Cook

- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.
- Consult with supervisory staff to plan menus, taking into consideration factors such as costs and special event needs.
- Coordinate and supervise work of kitchen staff.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Estimate expected food consumption, requisition or purchase supplies, or procure food from storage.
- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Keep records and accounts.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Portion, arrange, and garnish food, and serve food to waiters or patrons.
- Prepare relishes and hors d'oeuvres.
- Turn or stir foods to ensure even cooking.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Weigh, measure, and mix ingredients according to recipes or personal

judgment, using various kitchen utensils and equipment.

- Arrange bottles and glasses to make attractive displays.
- Clean bars, work areas, and tables.
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- Clean glasses, utensils, and bar equipment.
- Prepare appetizers such as pickles, cheese, and cold meats.
- Serve wine, and bottled or draft beer.
- Prepare food items, such as sandwiches, salads, soups, or beverages.
- Record amounts and types of special food items served to customers.
- Stock service stations with items such as ice, napkins, or straws.
- Take food orders and relay orders to kitchens or serving counters so they can be filled.

5/2017 **Estabrook Park Beer Garden**

to Milwaukee, Wisconsin

10/2019 Cook/Bartender

- Clean food preparation equipment, work areas, and counters or tables.
- Complete orders from steam tables, placing food on plates and serving customers at tables or counters.
- Grill and garnish hamburgers or other meats, such as steaks and chops.
- Order supplies and stock them on shelves.
- Perform general cleaning activities in kitchen and dining areas.
- Perform food preparation tasks, such as making sandwiches, carving meats, making soups or salads, baking breads or desserts, and brewing coffee or tea.
- Restock kitchen supplies, rotate food, and stamp the time and date on food in coolers.
- Take orders from customers and cook foods requiring short preparation times, according to customer requirements.
- Plan work on orders so that items served together are finished at the same time.
- Grill, cook, and fry foods such as french fries, eggs, and pancakes.
- Clean bars, work areas, and tables.
- Clean glasses, utensils, and bar equipment.
- Prepare appetizers such as pickles, cheese, and cold meats.
- Serve snacks or food items to customers seated at the bar.
- Stock bar with beer, wine, liquor, and related supplies such as ice, glassware, napkins, or straws.
- Take beverage orders from serving staff or directly from patrons.
- Arrange bottles and glasses to make attractive displays.