David Kozlicki

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Summary

Culinary professional with ten years of experience working in italian kitchen. Excellent skills and talents with ingredients, taste profiles, unique tasty combinations and diner satisfaction. Commitment to accuracy when making dishes so ingredients are consistent and guests are satisfied with their orders. Personable team player who is ready to work in harmony with all members of the kitchen handling.

Work Experience

**COOK** - 09/2017 to 05/2019

**Si Italian Restaurant, Warsaw Poland**

* Maintain a top food quality score of five stars during evaluations by diners or managers.
* Prepare fresh ingredients for cooking according to recipes/menu.
* Cook food and prepare top-quality menu items in a timely manner.
* Test foods to ensure proper preparation and temperature.
* Operate kitchen equipment safely and responsibly.
* Ensure the proper sanitation and cleanliness of surfaces and storage containers.

Education & Training

Bachelor of Science: **Cook** 2011 - 2014

**Italian Culinary Academy,** Warsaw Poland

Certificate of training for workers to activities relating to food hygiene (HACCP).

Skills

* Top coordination skills which allow me to move quickly through routine tasks.
* Excellent eye for monitoring food doneness and temperature from many years of experience on the meat station.
* Strong and attentive listening skills that make it possible for me to avoid careless mistakes when an order is suddenly changed.
* Capable problem solver, giving me success in figuring out a problem with a cooking station or a dish that wasn’t enjoyed.

Languages

* Italian – B1
* Polish – C2
* English – B2

Hobbies and Interests

* Team or individual sports.
* Writing and blogging on Cooking.
* Traveling and discovering new flavors.

Reference

**Si Italian Restaurant, Warsaw Poland**

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