

Leota Rankins

Cook

Profile

A hard-working and motivated individual who has a passion for cooking and providing excellent customer service. I have experience working in various kitchens, both Michelin-starred restaurants and small cafes. My strengths include being able to work well under pressure, having good organizational skills, being able to think on my feet, as well as being creative with my food. I am also diploma qualified in Professional Cookery.

Employment History

Head Cook at Sara Lee Desserts, LLC in Downers Grove, IL

Mar 2022 - Present

- Cooked meals for 500 people on a daily basis.
- Wrote and tested new recipes to add to the menu.
- Managed a kitchen staff of 10 cooks.
- Trained new employees in cooking techniques and food safety procedures.
- Kept track of inventory and placed orders for supplies as needed.

Lead Cook at Cook Composites and Polymers Co. in Kansas City, MO

Aug 2019 - Feb 2022

- Created menus that resulted in 15% increase in sales.
- Successfully completed culinary arts training from Le Cordon Bleu.
- Worked as a cook for 5 years at high-end restaurants such as The Ritz Carlton and Four Seasons Hotel.
- Maintained cleanliness and order in the kitchen at all times.

Certificates

ServSafe Food Handler Certificate (SSFHC)

Jun 2021

ServSafe Alcohol Certification (SSAC)

Dec 2019

Safestaff Food Handler Training Program Certificate (SFHTPC)

Jun 2018

✉ leota.rankins@gmail.com

☎ 768-345-9825

📍 2604 13th Street, Savannah, GA 31408

Education

Bachelor's in Culinary Arts at University of Chicago, Chicago, IL

Sep 2014 - May 2019

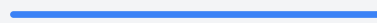
During my studies I gained experience in cooking, food preparation and handling, working in a professional kitchen environment.

Links

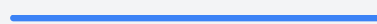
[linkedin.com/in/leotarankins](https://www.linkedin.com/in/leotarankins)

Skills

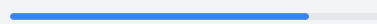
Culinary skills



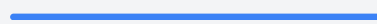
Knifework



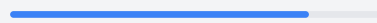
Food safety and sanitation



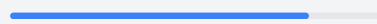
Ability to follow recipes



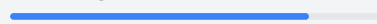
Creativity in the kitchen



Time management under pressure

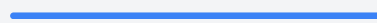


Working well with a team



Languages

English



Hindi

