

TIPPI MELARAGNO

Line Cook

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832 51st Street Northeast, Washington,
DC 20019



PROFILE

As a Line Cook with 2 years of experience, I am professional and passionate about food. I excel at working in high-pressure environments and enjoy the challenges that come with cooking for large groups. My Knife skills are excellent, as well as my ability to follow recipes and adapt them to customer needs. I have a strong work ethic and take pride in providing quality food for customers.

LINKS

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

SKILLS

Knife skills



Culinary training



Food preparation



Sanitation and safety procedures



Understanding of flavors and cooks times



Ability to work in a fast-paced environment



Multitasking

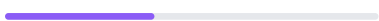


LANGUAGES

English



German



EMPLOYMENT HISTORY

Executive Chef at Cracker Barrel - Tennessee

Mar 2022 - Present

- Maintained a 97% satisfaction rating for food quality from customers.
- Increased efficiency in the kitchen by 20%, leading to shorter wait times for customers.
- Successfully completed culinary training at XYZ institute.
- Served as head cook in busy downtown restaurant during lunch rush hour •Regularly received positive feedback and compliments from both managers and guests.

Sous Chef at Red Lobster - Florida

Sep 2020 - Feb 2022

- Successfully completed culinary arts program.
- Prepares food items following recipes and cooking methods.
- Operates kitchen appliances such as ovens, grills, fryers etc.
- Maintains cleanliness in the work area.
- Restocks necessary supplies.

EDUCATION

Associate of Science in Culinary Arts at University of Rochester, Rochester, NY

Sep 2016 - May 2020

I learned how to safely handle and prepare food, use commercial kitchen equipment, understand nutrition and menu development, and practice professional cooking techniques.

CERTIFICATES

ServSafe Food Handler certificate (SFH)

Nov 2020

ServSafe Alcohol certificate (SSA)

Jul 2019

Basic sanitation and safety certification (BSC)

Mar 2018