

1/17 10AM

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Currently working in an established culinary career, wanting to expand my future endeavors. Seeking an opportunity to use my current customer skills to apply toward a new career.

- Very good under pressure:
- Served an entire dining room of 150 - 200 people solo.

Work Experience

Cook 1\ Office

Old Barn - Preston, MN
January 2017 to Present

- Improved on organization skills
- Time Management skills
- Ability to handle multiple programs while switching between different areas to help customers
- Was trusted with opening and closing duties
- Locking and unlocking front doors and safe
- Counting tills
- Taking inventory

Cook 1

Harvest By Kelly Liken - Vail, CO
April 2016 to December 2016

- Learn a part of how to open a restaurant.
- Worked and got better at plating designs.
- Continued working on my organization and Leadership skills.

Cook 1

Sonnenalp, Bully Ranch - Vail, CO
October 2015 to April 2016

- Shift leader.
- Work all stations and do some of the prep.
- Organize and put in food orders.
- Learned better management and control of a fast pace environment.

Cook 1

Estelle's - Harmony, MN
August 2015 to October 2015

- Work on the saute / salad station.
- Prepped everything from scratch.
- Also came up with new dishes for specials.

Cook 2 Internship

Disney World Epcot Akershus Royal Banquet Hall - Orlando, FL
May 2015 to August 2015

- Learn how to work all stations in a kitchen.
- Learn how to prepare and put out a large volume of food.
- Learned the quality and expectations of a high end restaurant.
- Learned how to work under immense pressure.

Work Study

Le Cordon Bleu - Minneapolis, MN
November 2014 to April 2015

- File papers.
- Organize and sort files.
- Fax and Mail files.

Line Cook

O'Malley's Pub - Woodbury, MN
June 2014 to October 2014

- Worked the grill and fryers.
- Prepared all in house item.
- Learned how to work on my own in a busy kitchen.

Line Cook

Chipotle - Woodbury, MN
October 2013 to June 2014

- Responsible for marinating and other prep tasks for evening shift.
- Learned how to properly a burrito within first week of work.
- Received promotion from line to the kitchen and cashiering.

Janitor

Leone's Building Service - Anoka, MN
June 2013 to October 2013

- Learned great cleaning techniques.

Deli

Piggly Wiggly - Prairie du Chien, WI
August 2012 to May 2013

- Cut fresh deli meats and cheeses.
- Prepped all of the cold case items.
- Gained great customer experience as well as understanding the pressure of working in an open kitchen.

Bakery

- Learn about proper baking techniques along with decorating cakes and cupcakes.
- Learned about various varieties and categories of breads, rolls, and buns.

Front Desk

Best Western - Prairie du Chien, WI
August 2011 to August 2012

- Learned great customer service skills along with team work and leadership skills.

Waitress

Eddie's Irish Pub - Prairie du Chien, WI
December 2010 to October 2011

- Learned great customer service skills.
- Working under fast pace and being under pressure.
- Greatly enjoyed this position.

Line Cook

O'Neills Pizza Pub - Rochester, MN
August 2010 to December 2010

- Worked online creating pizzas.
- Worked at a salad and sandwich station.
- Learned lots of good things about cleanliness in the work environment.

Lawn/Garden Customer Service

Lowe's - Rochester, MN
May 2010 to August 2010

- Had lots of fun learning about the different types of plants.
- Helped customers come up with ideas for their patios and gardens.

Kennel Attendant

Paws and Claws Humane Society - Rochester, MN
March 2008 to April 2010

- Learned lots about animals and rescues.
- Had got a lot of experience with customer service and volunteers who came to adopt and help walk the dogs and cats we had.

Education

Associate Degree in Culinary Arts

Le Cordon Bleu College of Culinary Arts Minneapolis - Minneapolis-Saint Paul, MN
June 2015

Skills

- Willing to go above and beyond to provide extraordinary customer service:
- Walked a pet for a guest while off the clock.
- Always brings an upbeat and lively energy into any work environment.
- Every member of a work team is vital to their shift.
- Multi-tasking different things in a timely manner comes naturally.
- Communication is a skill that every customer service based business should have.