

Michael Soper

Line Cook

Fort Collins, CO 80524

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Dedicated professional with a track record of success in a variety of environments, consistently meets deadlines

and exceeds goals. Safety minded worker who brings excellent organizational skills.

Authorized to work in the US for any employer

Work Experience

Sales Associate

Laura's Fine Candies - Estes Park, CO

May 2020 to April 2021

Ice cream maker, sales, cleaning tasks, stocking, and cashier

Dishwasher and Food Prep

BJ'S Restaurant & Brewhouse - Fort Collins, CO

March 2019 to November 2019

Dishwasher/Prep

Locality - Fort Collins, CO

August 2017 to November 2019

Prep Cook/Dishwasher

Locality - Fort Collins, CO

2016 to 2017

Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure

safe and sanitary food-handling practices.

- Ensure food is stored and cooked at correct temperature by regulating temperatures of ovens, broilers, and grills.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Season and cook food according to recipes or personal judgement and experience.
- Weigh, measure and mix ingredients according to recipes or personal judgement, using various kitchen utensils and equipment.
- Substitute for or assist other cooks during emergencies or rush periods.
- Carve and trim meats such as chicken, pork and beef and portion for service.
- Prepare sauces and stocks.

Crew Member

Pizza Hut - Sanger, TX

2013 to 2016

Verify that prepared food meets requirements for quality and quantity.

- Clean and sanitize work areas, equipment, utensils, or dishes.
- Prepare food such as pizza, pasta, chicken wings and desserts.
- Keep records of the quantities of food used to ensure freshness and to make sure the kitchen is stocked.
- Greet customers entering establishment
- Answer the phone, take to go orders, and delivery orders.
- Deliver food to customers and ensure that the quality meets the customers' needs.
- Receive payment by cash or credit cards and issue receipts or change due to customers.

Prep Cook

Gerhard's - Roanoke, TX

2009 to 2014

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- Prepare sauces and stocks.

Food Service Worker

Dogwood Estates - Denton, TX

2006 to 2009

Prepare meals according to menus, special dietary or nutritional restrictions, or numbers of portions to be served.

- Plan menus that are varied, nutritionally balanced, and appetizing, taking advantage of foods in season and local availability.
- Monitor use of government food commodities to ensure that proper procedures are followed.
- Bake breads, rolls, or other pastries.
- Distribute composed plates to waiters and waitresses to serve to guests.
- Wash pots, pans, dishes, utensils, or other cooking equipment.

Education

High school or equivalent

Skills

- Menu Planning
- Food Production

- Food Safety
- Food Preparation

Additional Information

Core Competencies:

Excellent critical thinking skills ● Unquestionable work ethic and integrity

- Fast learner with multi-tasking skills ● Dedicated team player with leadership skills
- Ability to work effectively with diverse personalities ● Effective time management skills
- Acute attention to detail

- Proficient computer skills