

NICHOLAS BURFECT

2719 Lavender Street, New Orleans, LA 70122 • Cell: 5042154709 • nburfect@gmail.com

Professional Summary

Organized, independent worker with strong time management skills. Detail-oriented and able to learn new tasks quickly and effectively. Experienced Line Cook professional with strong leadership and relationship-building skills. Hardworking Cook with 2 years experience in high-volume restaurant facility. Talented Food preparation professional with 5+ years food service experience in all types of restaurant facilities.

Skills

- Committed team player
- Lifts and carries up to 150lbs
- High energy
- Top-tier, full-service dining background
- Quick problem solver
- Organized and efficient server
- Up-selling capability
- Flexible schedule capability
- Courteous, professional demeanor
- Thrives in fast-paced environment

Work History

Lead Chef, 06/2011 to 03/2017

Liberty's Kitchen – New Orleans, LA

- Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.
- Created ice sculptures for major events such as weddings and private corporate parties.
- Verified proper portion sizes and consistently attained high food quality standards.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
- Changed and sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination.
- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.
- Planned lunch, dinner and bar menus, as well as special menus for in-house special events and catering.

- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

Line Cook/ Prep Cook, 03/2012 to 05/2017

Lüke – New Orleans, LA

- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.

Day Stocker/ Night Crew, 10/2008 to 01/2009

Kmart – Metairie, LA

- Stocked and replenished merchandise according to store merchandising layouts.
- Cleaned and organized the store, including the checkout desk and displays.

Dishwasher, 06/2006 to 08/2007

K-Paul's Louisiana Kitchen – New Orleans, LA

- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.
- Quickly recorded transactions in MICROS system to deliver prompt service.
- Developed and maintained positive working relationships with others to reach business goals.
- Provided friendly and attentive service.

Education

GED: 2011

Alcee Fortier Hall - New Orleans, LA