

Aaron Davis

Cook/Trainer

Minneapolis, MN 55404

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Professional Summary

A fast learner with excellent leadership skills.

Know my way around any kitchen

A powerful person to work with

Very reliable

Authorized to work in the US for any employer

Work Experience

Line Cook/Prep Cook/Trainer

PS Steaks-Minneapolis, MN

October 2021 to Present

1. Prep station
2. Close the store
3. Prepare all meals by hand
4. Service clean plates
5. Learn all the ingredients

Line Cook/Prep Cook/Pastry Cook

Sugar Factory-Bloomington, MN

November 2019 to February 2020

- Opened the store, set up the lines and prepare food
- Prep-food and Stock food for each station
- Prep-food by recipe
- Learned Pastry Station
- Work: Salad, Fryer, Pastry Stations
- One of the First Employees to get hired by the Company in M.O.A

Cook

Hard Rock International-Bloomington, MN

February 2018 to September 2018

Open the Kitchen

Prep food

Organization and Keep Clean

Close the Kitchen

Fry Station, Salad State, Prep All Meals on the Menu for 2 months

- Prepared meals in accordance with customer dietary requests
- Maintained recipe quality
- Ensured cooked food was correct temperature according to compliance guidelines
- Set prep station
- Responsible for cleaning kitchen

Cook/Prep

All Team Staffing-Minneapolis, MN

February 2018 to July 2018

- Set prep station
- Maintained recipe quality
- Prepared meals in accordance with customer dietary requests
- Managed kitchen
- Work Big Events (Basketball, Hockey, Press Rooms)
- Washed, peeled and prepared ingredients for a commercial kitchen
- Ensured cooked food was correct temperature according to compliance guidelines
- Responsible for cleaning restaurant and kitchen

Cook

Target HQ-Minneapolis, MN

February 2018 to June 2018

February

- Prep food, clean, and safety meeting
- Served Food to Staff in the Build.
- Learned culinary art style Cooking..

Demolition Worker

Phoenix Modular Inc.-Phoenix, AZ

May 2012 to November 2017

- Clean and recycle
- Construction Worker
- Built trailers

Learned Drill Sew, Buffing Wood, and Basic Labor, in 115° Degrees

Fry cook

Squid Ink-Phoenix, AZ

January 2017 to July 2017

- Bar back
- Server
- Dishwasher
- Prep food

Fry Cook

Education

High school or equivalent

Mesa Community College-Phoenix, AZ
September 2012 to February 2013

Skills

- Host
- Marketing
- Catering
- Stamping press
- Food Production
- Supervising Experience
- Kitchen Staff
- Product demos
- Warehouse Experience (6 years)
- Menu Planning
- Warehouse supervisor experience
- Grill
- Money Management (5 years)
- Computer skills
- Hiring
- Construction Experience (3 years)
- Commercial Cleaning
- Hospitality
- Kitchen Management Experience
- Fast food (5 years)
- Assembly line
- Warehouse management
- Shop math
- Restaurant Experience
- Microsoft Word
- Hospitality industry experience
- Shipping And Receiving (3 years)
- Food Safety
- Home Care
- Accounting (5 years)
- Assisted living
- Cooking (9 years)

- Buffing
- Landscaping (3 years)
- Roofing (2 years)
- Mowing
- Meal Preparation
- Assembly
- Press brake machine
- Food Prep
- communication skills (9 years)
- Math
- Analysis skills (6 years)
- Cleaning Experience
- Negotiation
- Lawn Care
- Machine operation
- Mechanical knowledge
- Laundry (2 years)
- Public speaking
- Culinary Experience
- Restaurant Management
- Organizational skills
- Food service (10+ years)
- Retail Sales (7 years)

Certifications and Licenses

ServSafe

April 2023 to May 2026

food handler certificate

Additional Information

SKILLS

Food Service, Grill, Fast Food, Construction, Landscaping, Cooking