

	<h1>Lazaria McClain</h1> <p>Calumet City, IL 60409 773.319.9360 lmccain3@my.nl.edu</p>	
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Lazaria McClain

Calumet City, IL 60409
773-319-9360
lmccain3@my.nl.edu

OBJECTIVE

A culinary student with industry experience seeking a three-month internship at an upscale restaurant.

EDUCATION

Kendall College at National Louis University, Chicago, IL **July 2020 - Present**
Candidate for Associate of Applied Science, Culinary Arts

Inspiration Kitchens, Chicago, IL **Graduated August 2018**
Completion of a 12-week culinary training program

PROFESSIONAL FOOD SERVICE EXPERIENCE

Island Vybes, Calumet Park, IL **July 2022- Present**
Chef

- Prepared made to order menu items including tacos, sandwiches, and salads
- Grilled various proteins, vegetables, and bread in a timely manner
- Stored and labeled products according to company protocol and first-in-first-out rule
- Utilized knife skills to chop, dice, julienne, and slice vegetables, fruits, and proteins
- Cleaned and sanitized kitchen equipment and stations during and after each shift

Brown Bag Seafood, Chicago, IL **February 2019 – June 2020**
Team Member

- Prepared made to order menu items including tacos, sandwiches, soups, and salads
- Expedited orders effectively to ensure accuracy and that 7-minute ticket times are met
- Assembled veggie and grain boxes according to customer orders
- Grilled various proteins, vegetables, and bread in a timely manner
- Stored and labeled products according to company protocol and first-in-first-out rule

Chicago Athletic Association Hotel, Chicago, IL **November 2018 - October 2019**
Garde Manger

- Prepared individual front line stations by preparing sauces, chopping vegetables and fruits
- Worked Garde Manger front line station and effectively prepare made-to-order menu items
- Communicated effectively with teammates and fill in other front line stations as needed
- Stored and labeled products according to company protocol and first-in-first-out rule

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- Utilized kitchen equipment including blender, salamander, robot coupe, and oven

Inspiration Kitchens, Chicago, IL **July 2018 – September 2018**
Culinary Intern

- Utilized knife skills to chop, dice, julienne, and slice vegetables, fruits, and proteins
- Assisted catering chef with preparing large catering orders for on- and off-site events
- Completed prep work and followed precise recipes for restaurant and catering orders
- Worked various front line stations including Garde Manger, Flattop, Sauté, and Grill
- Cleaned and sanitized kitchen equipment and stations during and after each shift

Panera Bread, River Forest, IL **January 2018 – August 2018**
Prep Cook

- Weighed out proteins and eggs for front line according to company standards
- Utilized knife skills to prep a variety of proteins, fruits, and vegetables
- Stocked and rotated coolers daily to ensure ease of access of all products
- Maintained a clean and organized station and completed end-of-shift cleaning
- Ensured that coffee was made fresh hourly for customers
- Prepared, assembled, and served meals accurately in less than 5 minutes

Portillo's Hot Dogs, Tinley Park, IL **September 2014 – July 2015**
Expediter

- Took 100+ customer orders daily at the drive-thru and recorded accurately
- Assisted with the preparation of food by setting up line stations
- Verified that food met restaurant standards before serving to customers

CERTIFICATES

ServSafe Food Protection Managers **Expires January 2024**

BASSET **Expires September 2024**

ServSafe Allergens **Expires January 2024**

STAGE EXPERIENCE

Chicago Athletic Association Hotel **October 2018**

Adalina **November 2021**

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