

Mohamed Meniam

Dishwasher, prep cook, line cook and delivery driver

Medford, MA 02155

jacobmoi1981@gmail.com

+16178663915

- Prep cook , wash dishes and cook if necessary.
- Check the food temperature and quality.
- Following the prep list and checking refrigerators and dry storage.
- Following the GPS to delivery food orders to the customer.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Cashier/Customer Service

Shell Gas Mart-Hopkinton, MA

May 2023 to Present

- Issuing receipts to customers as they leave with their purchases
- Fill up the refrigerators with beverages
- Counting, closing the daily sells and printing the sells report
- Operating the business bills

Dishwasher/ Prep cook

Instawork App-Los Angeles, CA

June 2022 to Present

- Prepare dishes prior to loading into dishwasher; hand wash fragile stemware and kitchenware, including pots, pans and cooking utensils
- Routinely deep clean sinks, dishwashing equipment and garbage cans, ensuring a sanitary environment and eliminating harmful bacteria
- Prepare individually-wrapped utensil sets for the following day
- Scraped, sorted and rinsed dishes and utensils; properly loaded items into dishwasher for maximum efficiency
- Followed proper sanitation methods to clean and disinfect kitchen workstations
- Cleaned iced tea and coffee brewing/dispensing machines on weekly basis

Food Coordinator Manager

Colombo's Pizza & Cafe-Reading, MA

November 2021 to May 2022

Delivering customers' orders. Focusing on the road. make sure the food is hot enough to satisfy the customers needs. Check the food temperatures and make sure the food is ready to serve to the customers.

Chef de Partie

Encore Casino-Everett, MA

December 2019 to March 2020

- Help prepare meals for 250+ diners per night
- Descale, skin, and fillet many types of fish in accordance with recipe
- Clean and prepare shellfish while strictly following food safety guidelines
- Quickly dice, trim, and julienne vegetables while taking care to minimize waste
- Package, label, and store ingredients in the correct areas, checking dates regularly and disposing of any items as needed
- Uphold high standards of cleanliness, and take precautions to avoid cross-contaminating food items
- Maintain and troubleshoot kitchen utensils and equipment as needed

Sauté Cook

KERNWOOD COUNTRY CLUB-Salem, MA

May 2018 to November 2018

- Help prepare meals for 250+ diners per night
- Descale, skin, and fillet many types of fish in accordance with recipe
- Clean and prepare shellfish while strictly following food safety guidelines
- Quickly dice, trim, and julienne vegetables while taking care to minimize waste
- Package, label, and store ingredients in the correct areas, checking dates regularly and disposing of any items as needed
- Uphold high standards of cleanliness, and take precautions to avoid cross-contaminating food items
- Maintain and troubleshoot kitchen utensils and equipment as needed

Lead Cook/Protein Station

Gate Gourment-Boston, MA

August 2017 to March 2018

- Prepare dishes prior to loading into dishwasher; hand wash fragile stemware and kitchenware, including pots, pans and cooking utensils
- Routinely deep clean sinks, dishwashing equipment and garbage cans, ensuring a sanitary environment and eliminating harmful bacteria
- Prepare individually-wrapped utensil sets for the following day
- Scraped, sorted and rinsed dishes and utensils; properly loaded items into dishwasher for maximum efficiency
- Followed proper sanitation methods to clean and disinfect kitchen workstations
- Cleaned iced tea and coffee brewing/dispensing machines on weekly basis

Prep Cook

IPSWICH COUNTRY CLUB-Ipswich, MA

June 2016 to August 2016

- ¥ Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- ¥ Prepare for the Chef Banquet parties up to 500 guests.
- ¥ Cook menu items in cooperation with the rest of the kitchen staff

Line Cook

Pyramid Hotel Group-Andover, MA

October 2014 to May 2016

- ¥ Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- ¥ Prepare for diner parties up to 50 guests.
- ¥ Cook menu items in cooperation with the rest of the kitchen staff
- ¥ Answer, report and follow executive or sous chef's instructions
- ¥ Clean up station and take care of leftover food
- ¥ Stock inventory appropriately

Education

Associate's degree in Culinary Arts

North Shore Community College - Danvers, MA

September 2016 to May 2018

Skills

- Kitchen management
- Catering
- Menu planning
- Dishwashing
- Cooking

Certifications and Licenses

Food Handler Certification