

# EDUARDO D. RODRIGUEZ

PROFESSIONAL LINE COOK

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603 S. Logan Avenue Apt B. | Carbondale, IL 62901 | Cell: (618) 013-0996 |  
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## PROFESSIONAL SUMMARY

Versatile and adaptable Professional Line Cook in the restaurant kitchen. Handles pressure well in stressful situations. Effective problem solver who is able to resolve issues before they become major roadblocks. Works best as part of a team than individually but is to work individually as well.

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## CORE COMPETENCIES

- Attention to Detail
  - Leadership
  - Decision Making
  - Critical Thinking Skills
  - Excellent Communication
  - Team Building
  - Active Listening
  - Self-Motivated
  - Positive Customer Service
  - Conflict Resolution
  - Flexible and Adaptable
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## WORK EXPERIENCE

LINE COOK November 2022– Present  
Taco Bell | Carbondale, IL

- Set up and prepare cooking supplies and workstations during closing to maximize productivity.
- Created identical fast food meals from the popular menu numerous times daily with consistent care, attention to detail and quality.
- Maintained well-stocked stations with food supplies and spices for maximum productivity.
- Followed restaurant stock management schedule to monitor product freshness and rotate out old products
- Followed CDC Pandemic guidelines while preparing customers meals and handling drinks.

LINE COOK March 2022– November 2022  
Freddy's Steakhburgers & Frozen Custards | Carbondale, IL

- Set up and prepare cooking supplies and workstations during opening and closing to maximize productivity.
- Created identical dishes numerous times daily with consistent care, attention to detail and quality
- Maintained well-stocked stations with supplies and spices for maximum productivity
- Managed relationships and negotiated prices with vendors for ingredients and equipment
- Followed restaurant stock management schedule to monitor product freshness and rotate out old products

LINE COOK 2021 – 2022  
Applebee's Neighborhood Bar & Grill | Carbondale, IL

- Prepared food items such as meats, poultry and fish for frying purposes
- Worked in a fast-paced environment with a sense of urgency to serve guests quickly
- Understood cooking techniques and fundamentals to maximize safe food handling
- Kept the kitchen up to code for health and safety inspections
- Prepared meals with special accommodations for those with allergies
- Checked temperature of foods to guarantee doneness and prevent food-borne illnesses

GENERAL WAREHOUSE WORKER 2019 – 2021  
Gilster Mary Lee Corporation | Chester, IL

## Eduardo D. Rodriguez Resume (Page Two)

- Packed multiple boxes on an assembly line in a fast paced environment
- Alternate goods in inventory by observing first-in and first-out approaches to keep shelves organized and properly stocked.
- Maintained a safe and clean work environment by keeping warehouse work areas neat, floors clean and goods safely stacked.

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### **E D U C A T I O N**

Clay High School | General Studies some coursework completed | South Bend, IN

1999-2001

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### **V O L U N T E E R   E X P E R I E N C E**

Victory Dream Center Food Pantry, Carbondale, IL | Volunteer

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