Emma Gamble
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EXPERIENCE

Dig Inn, New York, NY
Line Cook *September 2019-March 2020*

- Prepared 250 pounds of vegetables and meat for service each day.
- Trained 4 line cooks in sauteing, grilling and frying for specified Dig Inn recipes
- Provided excellent customer service to 300 customers in the service line
- Complied with food sanitation requirements by properly handling food and ensuring correct storage
- Cleaned and sanitized cooking surfaces at the end of each shift
- Performed inventory checks and completed food storage logs daily to ensure high quality of food and service

Hot Bread Kitchen Culinary Training Program, New York, NY
Program Graduate *July 2019-August 2019*

- One of 25 women (chosen from a pool of 100+ applicants) to successfully complete the program
- Participated in an intensive 100 hour culinary training in knife skills and overall kitchen readiness
- Proficient with large-scale prep work and production for both cold and hot cooking stations
- Trained in kitchen sanitation and safety principles and proper handling of kitchen equipment and tools
- Experienced in standard cooking and baking techniques, including bread, pastry, and dough assembly and shaping

Target, New York, NY
Sales Associate *July 2017-January 2019*

- Maintained a well organized women's clothing department through hourly clean ups
- Assisted 150 customers in finding and selecting clothing options each week
- Conducted stock inventory and reviewed with supervisor daily