



ADRIANA  
THULINE

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## PROFESSIONAL SUMMARY

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Professional, energetic Lead Line Cook with 10 years of extensive experience in food preparation, production and management. Proficient at handling all aspects of kitchen management, including monitoring food production and aesthetic presentation of food and beverages. Profound knowledge of established food handling, storage and safety guidelines, culinary terms, cooking techniques and relevant health codes, including 5 years of retail, customer service and bartending experience.

## SKILLS

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- Training management
- Cost reduction
- Menu planning
- Food presentation
- Employee training
- Conflict resolution
- Extremely organized
- Food safety
- Work delegation
- Quality control
- Inventory management
- Critical thinker
- Self-motivated
- Punctual

## EXPERIENCE

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**Lead Line Cook, The cheesecake Factory** , Jan 2021 - Dec 2021, tacoma, Washington

- Trained kitchen staff in different job functions and provided cross-training to fully utilize available labor force.
- Prepared diverse cuisines with adherence to kitchen cleanliness and food safety standards.
- Cleaned and organized kitchen workstations and storage areas before and after cooking.
- Recognized for complimentary seasoning techniques, garnishing and creative food presentation.
- Marinated, cut and cubed meat in preparation for entrees and appetizers.
- Cooked, arranged and presented high-quality food.

**Retail Management Trainee, Retail merchandiser , The purple Peacock** , Feb 2021 - Oct

2021, tacoma, Washington

- Delegated assignments to meet coverage needs and maintain store standards.
- Interacted with customers on sales floor to build rapport and offer product expertise.
- Performed preventative maintenance on equipment and scheduled important repairs.
- Directed and maintained store merchandising standards to present organized and engaging in-store experience.
- Monitored store inventory levels and ordered new equipment to prevent shortages.
- Reviewed online customer reviews and comments to locate needed store improvements.
- Set up promotional displays to highlight new products and special offers.
- Contributed to marketing campaigns and promotional updates on social media platforms.
- Coordinated live events and physical promotions
- Handled interior decorations for store

**Trainer, Shift leader, Wildfin American grill** , Feb 2018 - Dec 2020, tacoma, Washington

- Assessed customer needs and issued complementary services to drive customer loyalty.
- Checked inventory daily to verify adequate supply levels for each shift.
- Accessed financial information and completed weekly sales and labor reports to inform management.
- Addressed schedule deficiencies and contacted unscheduled employees to fill shifts for unexpected absences.
- Assisted chefs in preparing and plating entrees for guests
- Trained employees and management with full knowledge of menu

**Trainer, Shift supervisor , The ram restaurant & Brewery** , Apr 2017 - Feb 2018, tacoma, Washington

- Handled escalated complaints with swift acknowledgement, expert conflict-resolution and creative problem-solving.
- Enforced compliance with prescribed health and safety guidelines to reduce infectious spread among staff and customers.
- Mentored team members in company products, policies and service standards.
- Checked inventory daily to verify adequate supply levels for each shift.
- Completed accurate daily shift paperwork using POS system for drawer closeout.
- Supervised team members to deliver good guest service, product quality and proper food handling.
- Assisted chefs in plating and menu preparation

**Lead Line Cook, The old spaghetti factory** , Oct 2013 - Apr 2017, tacoma, Washington

- Followed specifications and orders, prepared ingredients and gathered dishes for serving.
- Visited dining room to greet guests and evaluate service levels.
- Trained kitchen staff in different job functions and provided cross-training to fully utilize available labor force.
- Conducted inventory and prepared food orders for vendors and supplier delivery.
- Cooked, arranged and presented high-quality food.
- Trained management

**Food Truck Manager, Reefs Ghost Kitchens** , Feb 2022, Seattle, WA

- Arranged deliveries and liaised with vendors to obtain favorable pricing and timelines.
- Inspected incoming shipments to verify quality, quantity and freshness of goods.
- Oversaw kitchen to enforce safe and sanitary practices, check portion control and assess meal presentation.
- Trained and mentored food service works to achieve maximum team quality and efficiency.
- Labeled packaged food products with prices and sell-by dates.
- Managed food and supply inventory to keep adequate levels and reduce waste.
- Supervised food service workers to keep kitchen moving and provide quality service.
- Interviewed job applicants, processed new hire paperwork and provided on-the-job training.
- Managed weekly staff scheduling

**EDUCATION**

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High School Diploma

Jun 2017

**Stadium High School** - tacoma, Washington

- GPA 3.9

**COMMUNITY SERVICE**

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- Volunteered to cook and plate meals for the homeless at Trinity Church
- Volunteered to stock and fold clothes to create care backpacks for the homeless at Trinity Church
- Volunteered to collect and giveaway school supplies and educational books to families and children in need at Bryant middle school
- Volunteered to plant flowers and trees around Tacoma within the Trinity church and Bryant Montessori volunteer collaboration