



Emmanuel Dormeus

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PROFESSIONAL SUMMARY

Motivated and detail-oriented culinary professional with three years of total experience in fast-paced kitchen environments, including roles as a line cook and cook. Holds a Diploma in Chef Training and excels in preparing high-quality meals, maintaining food safety standards, and collaborating with kitchen teams. Eager to transition into a Sous Chef position to further develop leadership skills and contribute to a dynamic culinary team.

SKILLS

- Proficient in food preparation, portioning, and cooking techniques
- Knowledge of ServSafe and food handling standards
- Strong understanding of kitchen organization and teamwork
- Bilingual: Fluent in French, Creole, and English
- Reliable and adaptable in fast-paced environments
- Eager to grow into leadership roles within the culinary field

WORK HISTORY

COOK

Memorial Hospital Miramar | Miramar, FL

06/15/2023- Present

- Prepare and cook dishes according to established recipes and standards
- Ensure food quality, taste, and presentation meet restaurant guidelines
- Collaborate with kitchen team to coordinate meal preparation and service
- Maintain cleanliness and sanitation in the kitchen and work areas
- Follow proper food handling and safety procedures

LINE COOK

Texas Roadhouse | Miramar, FL

10/2022 to 12/04/2023

- Executed various cooking techniques including sautéing, grilling, and frying
- Maintained consistency in taste, quality, and presentation
- Assisted in food prep, stocking, and maintaining a clean cooking station

TEAM MEMBER

01/2021 to 08/2022

Amazon | Miami, FL

- Operated efficiently in a fast-paced fulfillment environment
- Met productivity and safety goals
- Assisted in training and onboarding new hires

VEHICLE SERVICE ATTENDANT

10/2018 to 03/2020

EDUCATION

Hertz Car Rental | Miami, FL

- Ensured vehicles maintain according to company standards and customer comments.
Recorded vehicle information accurately and recorded. Maintains a positive and professional demeanor.
Maintained a safe working environment Cleans and protects vehicles as needed
Excellent customer service attitude and skills.
Performed regular maintenance (non-mechanical services such as check tire pressure, fluid levels, gas the vehicle) in a timely and safe manner.

Diploma in Chef Training | Restaurant and Culinary Management Auguste
Escoffier School of Culinary Arts, Austin, TX
Graduated February 2023

- Dean's List recipient multiple times
- Graduated with a 3.8 GPA

High School Diploma

Penn Foster, Scottsdale, AZ September 2021