

# Michael Rodrigues

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## Professional Summary

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Diligent Kitchen Crew Member demonstrating exceptional work ethic and dependable nature shown across 6 years of food service experience. Fast, dependable grill cook accustomed to working in high-tempo, high-volume kitchen environments.

Organized and dependable candidate successful at managing multiple priorities with a positive attitude. Willingness to take on added responsibilities to meet team goals.

To seek and maintain full-time position that offers professional challenges utilizing interpersonal skills, excellent time management and problem-solving skills. Always looking to learn something new and willing to help others.

## Skills

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- **Adaptable**
- **Sanitation Standards**
- **Indirect Grilling**
- **Kitchen equipment operation and maintenance**
- **Multitasking and Organization**
- **Meat selection**
- **Health Code Compliance**
- **Food plating and presentation**
- **Chicken Grilling**
- **System Troubleshooting**
- **Windows Servers**
- **Highly Professional**
- **Computer/Tech Savvy**

## Work History

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01/2025 to Current    **QB/Makeup**

**Longhorn Steakhouse - Virginia Beach, VA**

- Check and monitor protein temps.
- Ensure food is safe for consumption with proper food handling
- Communicate between Front of House and Cooks to fulfill tickets/orders.
- Maintain a clean and sanitized kitchen.
- Provide assistance to those that need help.

3/2024 to 11/2024     **Kitchen Manager**

**Ynot Italian** - Virginia Beach, VA

- Manage and maintain safe work environment
- Promptly and timely created and submitted staff schedule before the following work week.
- Provide great customer services to all customers and resolved any issue pertaining to them.
- Submitted food orders and drink orders on time for the following day.
- Unload food truck and stocked walk-in and dry storage as well as organized chemical products.
- Handled money and made bank deposits once a week.
- In charge of interviewing and hiring positions that needed filled.

04/2021 to 3/2024     **Grillmaster/AKM**

**Outback Steakhouse** – Chesapeake, VA

- Monitored food temperatures for proper cooking and safe consumption.
- Ensured prompt preparation of dishes without compromising quality, even during high-volume periods.
- Provided support to crew members, facilitating quick food preparation and delivery.
- Upheld a positive work environment by fostering collaboration among team members in the kitchen.
- Restocked and rotated food items according to expiry dates to minimize waste.
- Streamlined kitchen operations for increased efficiency and faster order fulfillment.

- Cleaned and maintained kitchen equipment regularly.
- Followed recipes and cooking techniques for consistent results.
- Restocked stations and supplies during slower periods between rushes.
- Checked each food item for freshness and provided feedback to kitchen supervisor for removal.
- Operated and maintained grills, fryers and other cooking equipment.
- Managed grill station independently, often juggling multiple orders simultaneously under pressure.

03/2020 to 01/2021 **Grill Cook**

**Winston's Raw Bar And Grill** – Chesapeake, VA

- Enhanced customer satisfaction by consistently preparing high-quality dishes in a timely manner.
- Efficiently managed time by prioritizing tasks according to importance and urgency.
- Demonstrated initiative by taking on additional responsibilities during busy periods or when shortstaffed.
- Developed deep understanding of menu items and ingredients.
- Utilized problem-solving skills to address customer complaints.
- Checked freshness and quality of ingredients.

06/2018 to 01/2019 **Scaffold Builder**

**Sunbelt Scaffolding** – Chesapeake, VA

- Followed OSHA regulations and safety standards when installing and working with scaffolding.
- Contributed to cost savings initiatives by identifying opportunities for material reuse or recycling whenever possible.
- Operated forklifts and other heavy equipment.
- Provided exceptional customer service, addressing client inquiries and concerns promptly throughout the project lifecycle.
- Displayed adaptability when faced with inclement weather or other delays, adjusting schedules as necessary without compromising quality or safety standards.
- Safely installed and dismantled scaffolding from aerial lifts and larger lifts.
- Demonstrated versatility in scaffold construction by adapting to various architectural designs and requirements.

07/2017 to 05/2018 **Prep Cook/Dishwasher**

**Pizza Plus** – Chesapeake, VA

- Showcased creativity in garnishing dishes, adding visual appeal that enhanced overall dining experience for guests.
- Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
- Improved labor cost management by accurately tracking time spent on specific tasks during shifts.
- Assisted with menu planning, incorporating seasonal ingredients for fresh and innovative dishes.
- Controlled food cost and waste by selecting and using correct ingredients and amounts.
- Enhanced kitchen efficiency by maintaining a clean and organized workspace during busy shifts.

12/2015 to 11/2016 **Night Stocker**

**Food Lion** – Virginia Beach, VA

- Promoted loss prevention strategies by promptly reporting any instances of theft or  
  
suspicious activity during overnight hours.
- Updated manuals to reflect amending of rates, rules or regulations.
- Operated equipment such as pallet jacks and hand trucks to move heavy boxes.
- Streamlined merchandise restocking process, resulting in reduced time spent on nightly tasks.
- Swept, dusted and mopped floor to perform regular cleaning and comply with sanitation standards.
- Completed regular cycle counts and inventory audits.
- Inspected floor displays, noted missing items, and immediately replenished merchandise.
- Enhanced customer satisfaction with a well-stocked inventory through diligent restocking efforts.

01/2014 to 03/2015 **Bagger/Cashier**

**Harris Teeter** – Virginia Beach, VA

- Took on extra hours and shifts during busy periods to meet tight shipping deadlines.
- Maintained customer satisfaction by assisting with carrying out goods.

- Efficiently processed large orders during peak hours, maintaining high-quality bagging standards under pressure.
- Supported cashier duties, expediting transactions and minimizing wait times for customers.
- Contributed to positive work culture through effective communication and collaboration with coworkers.
- Provided excellent customer service by addressing inquiries and assisting with locating products.
- Bagged customer purchases while paying mind to industry best practices.
- Greeted guests entering and exiting store to foster customer satisfaction.

## Education

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08/2015

**High School Diploma**

**Frank W. Cox High School** - Virginia Beach, VA

03/2019

**Some College**

**Tidewater Community College** - Chesapeake, VA