JULIAN MERCER

LINE COOK

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PROFESSIONAL SUMMARY

Line cook with 4+ years on grill, saute, and fry stations in high-volume casual dining restaurants. Holds ServSafe certification, keeps stations stocked and clean, and holds ticket times during dinner rushes of 300+ covers. Dependable on closing shifts and quick to cover any station.

PROFESSIONAL EXPERIENCE

Line Cook Apr 2024 - Present
The Cheesecake Factory, Austin, TX

- Work grill and saute stations through Friday and Saturday dinner rushes of 350+ covers, keeping average ticket times near 11 minutes.
- Cross-trained on all seven hot line stations within five months and now cover call-outs without disrupting the schedule.
- Took on the weekend opening checklist, which included checking oven and grill temperatures and testing the walk-in alarm before the first prep tasks started.
- Cut station waste by about 8% by portioning proteins to spec and labeling and rotating mise en place by date.
- Log fridge and hot-holding temperatures every two hours, with no health inspection violations during the period.
- Taught three new hires the plating guides and ticket-reading flow during their first two weeks.
- Plate to photo specs for 40+ menu items and call out modifications and allergy notes to expo so tickets leave the pass correct the first time.

Line Cook Jun 2022 - Mar 2024
Texas Roadhouse, Round Rock, TX

- Cooked steaks to temperature on the grill for up to 180 dinner covers a night with fewer than two remakes a week.
- Prepared sides and sauces from scratch each morning, following recipe cards and batch sizes set by the kitchen manager.
- Closed the kitchen on weekdays, breaking down the line and completing the sanitation checklist before 11:30 pm.
- Counted and reported station inventory for weekly ordering, which helped reduce stockouts of key proteins.
- Rotated proteins and sauces by date at every shift change and discarded expired product, which supported a clean health inspection in 2023.
- Set up and broke down the line for lunch and dinner, restocking sauces, garnishes, and oils to par before each rush began.

Dishwasher and Prep Assistant Aug 2021 - May 2022
Torchy's Tacos, Austin, TX

- Kept dish pit and prep area running through lunch peaks, restocking clean plates and pans for the line without delay.
- Prepped salsas, toppings, and proteins for two stations, and earned a move to the line after nine months.
- Learned the full menu and every station's plating guide during off-shift hours, and trained to run the fry and taco-assembly stations during peak lunches.
- Followed allergen labeling rules when prepping shared ingredients, and flagged cross-contact risks to the chef.
- Cooked staff meals for 12 team members twice a week from trim and surplus product, which cut end-of-day waste.

CORE SKILLS

Grill and saute stations | Ticket timing under pressure | Mise en place | Knife skills | Portion control | Food safety and HACCP basics | Allergen awareness | Station breakdown and sanitation | Fryer operation | Plating to spec | Inventory counts | Teamwork on a busy line

EDUCATION

Certificate in Culinary Arts, Austin Community College, Austin, TX

CERTIFICATIONS

ServSafe Food Handler, National Restaurant Association | Texas Food Handler Card | ServSafe Allergens