

LR

LUSHARNA ROBINSON

OBJECTIVES

Dedicated line cook with experience in preparing diverse dishes and collaborating with kitchen teams. Known for effective problem-solving and attention to detail, consistently delivering high-quality meals while ensuring a clean and organized workspace.

EXPERIENCE

LINE COOK

GRAND PALLADIUM RESORT & SPA | Jamaica | April 2025 - Current

- Prepared ingredients and meals according to resort standards and recipes.
- Maintained cleanliness and organization of kitchen workstations and equipment.
- Operated kitchen appliances and tools efficiently during meal preparation.

LINE COOK/PREP COOK

TENSING PEN RESORT | Jamaica | February 2022 - March 2024

- Prepared high-quality dishes according to resort recipes and standards.
- Collaborated with team members to ensure timely meal service during peak hours.
- Adapted recipes for special dietary needs, enhancing guest dining experiences.

LINE COOK

ROYALTON WHITE SANDS RESORT | Jamaica | October 2018 - December 2020

- Prepared and seasoned dishes according to resort standards and guest preferences.
- Maintained clean and orderly appearance throughout kitchen and dining area.
- Portioned food onto plates, added garnishes and sauces and handed off to wait staff for serving.

LINE COOK/PREP COOK

CARNIVAL CRUISE LINE | USA | March 2014 - August 2014

- Executed initial prep for soups, sauces, and salads, supporting efficient meal preparation by washing vegetables and butchering meat.
- Transported pans and trays of food between work stations, stove, and refrigerator, ensuring timely service and organization in the kitchen.
- Prepared diverse dishes following Carnival Cruise Line recipes and standards.

REFERENCE

Rochelle Grey
Phone : 876-403-0896



Dias District P.O. Hanover,
Jamaica



876-406-9146



lusharna16robinson@gmail.co
m

EDUCATION AND TRAINING

Certificate -
Western Hospitality , Jamaica
October 2019

SKILLS

- Food safety standards
- Cooking techniques
- Time management
- Customer service
- Attention to detail
- Problem solving
- Effective communication
- Sautéing techniques
- Prep work
- Garnishing
- Cleaning and organization
- Quality assurance and control
- Server communication
- Knife skills
- Grilling techniques
- Workstation cleanliness