

## **Liberty O'Bryan**

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### **Objective**

Motivated and fast-learning line cook with hands-on experience in high-volume kitchens, wood-fired ovens, and scratch food preparation. Seeking to contribute strong culinary skills, reliability, and a passion for Italian cuisine to a dedicated kitchen team.

### **Education**

#### **University of Nevada, Reno**

Prospective Marketing Degree — Expected June 2029

#### **Reno High School, Reno, NV**

Honors Diploma, June 2024

Class Rank: 80th percentile • GPA: 3.759 unweighted | 4.309 weighted

### **Culinary Experience**

#### **Lake Tahoe AleWorx — Line Cook** (Aug 2025 – Oct 2025 • Part-Time)

- Operated and maintained a traditional wood-fired oven.
- Prepared and cooked menu items during high-volume service.
- Managed multiple tickets while maintaining accuracy and plating standards.
- Monitored food temperatures, inventory, and prep levels.

#### **Pizzava — Cook / Shift Lead** (Dec 2024 – Aug 2025 • Full-Time)

- Prepared all menu items including dough stretching and topping prep.
- Independently opened the store and managed kitchen workflow.
- Maintained a clean and organized kitchen within safety standards.
- Trained new staff on kitchen procedures and food quality.
- Managed inventory, ingredient stocking, and daily prep.
- Completed cash handling and daily reconciliation.
- Handled deliveries and assisted with catering orders.

### **Additional Experience**

#### **Jamba — Team Member** (Apr 2024 – Nov 2024 • Part-Time)

- Prepared food and beverages to order and provided fast, friendly service.
- Operated register including end-of-shift reconciliation.
- Communicated with customers and staff to maintain smooth operations.

### **Volunteer Experience**

#### **Northwest Reno Library — Student Volunteer** (Aug 2022 – Jan 2024)

- Organized weekly community events.
- Designed bulletin boards promoting programs.
- Improved storage organization and completed varied tasks.

### **Key Skills**

- Wood-Fired Oven Operation
- Dough Stretching & Pizza Prep
- High-Volume Line Cooking
- Food Safety & Sanitation
- Inventory & Prep Management
- Team Collaboration
- Multitasking & Time Management