



540-556-6356



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Contact Card

SOFT SKILLS

- * Adaptibility
- * Work Ethic
- * Problem-Solver
- * Attention to Detail
- * Willingness to Learn
- * Resourceful and Creative

CERTIFICATION

ServSAFE

NOV 2025

CLUBS

Food Photography Club

PRESENT

The Culinary Institute of America

Kevin Cronise



Culinary Institute of America, Culinary Arts

A passionate and dedicated Culinary Arts student at the esteemed Culinary Institute of America, eager to contribute foundational culinary skills and a strong work ethic to a challenging role. Proven ability to thrive in fast-paced kitchen environments, demonstrated through experience in back-of-house operations.

PROFESSIONAL SUMMARY

Motivated culinary student with a refined foundation in classical techniques, precise knife skills, and artful plating. Skilled in balancing flavors and showcasing ingredient integrity while maintaining excellence in sanitation and expediting. Brings creativity, professionalism, and composure to refined, high-paced kitchens, eager to grow within an elevated culinary setting.

EDUCATION

Culinary Institute of America
Class 2026

CURRENT

EXPERIENCE

The Tides Inn, Salt & Meadow

2025

- * Prepared salads, cold appetizers, and seafood
- * Assisted in the fabrication and handling of fresh seafood, emphasizing proper technique, quality control, and minimal waste
- * Supported catering and special events

Six and Sky Rooftop Grille

2024

- * Dishwasher and Back of House Assistant
- * Plated Food with Precision
- * Managed Back of House Supplies
- * Contributed to Purchasing Efforts
- * Supported Kitchen Efficiency
- * Ensured Adherence to Sanitation Protocols