Tallon Mills

The hospitality industry is all about team work and consistency.

Redington Shores, FL | +1 843 240 7960 | Kratoskona16@gmail.com

Professional Summary

Sous chef and other kitchen manager experience. Looking forward to hearing from you.

Willing to relocate: Anywhere

Work Experience

Executive Sous Chef/Kitchen Manager

Sea Biscuit Cafe | Isle of Palms, SC

March 2018 to April 2026

Oversee all aspects of the kitchen and help front of house when needed.

Sous Chef

Orobasas | Pawleys Island, SC

February 2015 to February 2018

Chef Orobasa started his own business and I feel lucky to have been part of it! I started off as a cook and sooner than later was Sous Chef.

Kitchen Manager

J Peters Grill and Bar | Murrells Inlet, SC

May 2011 to February 2015

Oversee all aspects of the kitchen. Ordering, scheduling, cooking, prep. Our team was around 12 to 15 back of house.

Education

12th

Waccamaw High School | Pawleys Island, SC

Skills

Sanitation procedures **Fryers** **Dough preparation** **Leadership** **Fermentation (food)** **Cooking** **Supervising Experience** **Bakery** **Time management** **Conflict management** **Baking ingredient preparation** **Organizational skills** **Fine dining experience** **Sous chef experience** **Food expediting** **Clean workspace maintenance** **Food safety management** **Restaurant management** **Frying** **Baking** **Mentoring** **Food preparation** **Food industry** **Purchasing** **Bartending** **Food Production** **American cuisine** **Teamwork** **Food Service Management** **Food handling** **Food quality maintenance** **Packaging** **Basic knife skills** **Flat-top griddles** **Plating** **Pre-cooking preparation** **POS** **Cost control** **Sanitation** **Kitchen experience** **Meal preparation** **Grilling** **Menu Planning** **Knife skills** **Maintaining an organized workspace** **Italian cuisine** **Retail Sales** **Restaurant experience** **Merchandising** **Kitchen grills** **Casual dining experience** **Food safety sanitizing procedures** **Banquet experience** **Cost management** **Communication skills** **Cash handling** **Food service** **Sautéing**

Computer operation **Baked goods production** **Catering** **Café** **Attention to detail** **HACCP** **Team management** **Cook experience** **Cleaning Experience** **Labor Cost Analysis** **Pizza experience** **Shift management** **Kitchen organization** **Cleaning** **Food safety** **Kitchen Management Experience** **Dietary aide experience** **Culinary experience** **Deep frying** **Team development** **Hospitality** **Meat Cutting** **Line cook experience** **Food hygiene** **Recipe adherence** **Busser** **Operations management** **Management** **Kitchen stations** **Basic math** **Labeling** **Cashiering** **Host/hostess experience** **Quick service & fast food restaurant** **Baked goods**

Languages

English

Certifications and Licenses

Food Handler Certification

Driver's License

ServSafe

Non-CDL Class C

Additional Information

Authorized to work in the US for any employer