**Name**

Picture

Address:

Home: (555) 322-7337 | Cell: 000-000-0000

example-email@example.com

**Summary**

Self-motivated professional with outstanding skills as both Chef and Manager. Superior leadership and interpersonal skills; ability to build rapport with customers and colleagues; innate ability to interact effectively with people of various cultures and backgrounds and succeed in high-pressure challenging and deadline-driven environments. Seeking to bring strong supervisory food prep and organizational skills to the table with a respected organization that values hard work commitment and vision.

**Highlights**

|  |  |
| --- | --- |
| * Food safety & sanitation * Department of Health requirements * Regulatory compliance & documentation * Staff development / training * Labor & food cost control | * Scheduling * Productivity metrics * Batch cooking * Strong butchery skills * Well-tuned palette |

**Experience**

**Executive Chef/Line Chef/Floor Manager**

* Perform monthly inventory duties plate and recipe costing menu designs
* Recruit interview hire train and supervised front- and back-of-house employees
* Initiate and maintain excellent vendor relationships
* Manage daily kitchen operations and create standards hat exceed safety and health regulations; identify and provide solutions for any problem areas

**Corporate/Consulting Chef**

* Handled interviewing staff interviewing hiring and training tasks for all restaurants.
* Served as floor manager and training chef
* Ordered all inventory; held weekly staff meetings to ensure a smooth-running operation
* Created five new menus and a wide range of recipes
* Performed with ease and efficiency under significant pressure in fast-paced environment

**Chef**

* Served as chef for the deli/caf̩ preparing organic meats and produce
* Created systems to control spoilage and preserve foods
* Developed and maintained food and supply inventory controls
* Supervised daily kitchen operations

**Education**

**Associate of Science – Culinary Arts**

**XXXX – XXXX**

**Training**

Kosher Food – Ski bull Cultural Center – Brentwood, CA

**Affiliations**

Member – American Culinary Federation  
Member – American Personal & Private Chef Institute & Association