

NAME

TITLE

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Profile

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Experience

Kitchen Manager - Family Restaurant & Bar, Rochester, NY

October 2018 – Present

- Inspected kitchen facilities before and after service to ensure they met food safety regulations and cleanliness.
- Completed bi-weekly schedules that covered time-off and restaurant needs for 20 employees, including front and back-of-house.
- Calculated food costs, maintained inventory levels, and assisted with the kitchen budget.
- Keep sanitation and safety records as appropriate for government agencies.
- Resolve customer complaints through investigation and meal replacement.

Sous Chef - ABC Bistro, Queens, NY

February 2015 – September 2018

- Served as liaison between the head chef and other kitchen employees, encouraging smoother communication between departments.
- Hired and trained all new kitchen staff on food safety, kitchen protocols, seasonal menus, and weekly specials.
- Organized food and beverage deliveries from a variety of vendors across the city, verifying all product quality and quantity while keeping in contact with suppliers.
- Co-managed 30 employees, including line cooks, prep cooks, pastry chefs, and grill staff, for lunch and dinner services with minimal supervision.
- Acted as Head Chef during lunch and dinner services when necessary to ensure continuous service while maintaining quality and keeping customer feedback in mind.

Project Experience

- Developed a promotional, romantic eight-course Valentine’s Day tasting menu that saw an overall check increase of 12%.
- Co-wrote the launch menu for ABC Bistro opening in 2015, including formatting and printing.
- Participated in restaurant launch preparation and execution from beginning to opening day training alongside the acting restaurant manager.

Education

Le Cordon Bleu Ottawa, Canada - Graduated Grand Diplôme program

2015

- GPA: LIST
- AWARD
- AWARD

Adelphi University New York, NY - Completed Basic Accounting Certificate

2021

- GPA: LIST
- AWARD
- AWARD

Skills

Expertise

- Forecasting and planning
- Customer service
- Problem-solving skills
- Budget management
- Food service industry knowledge

Licenses & Accreditations

Licenses Licenses & Accreditations

- ServSafe Food Protection Manager Certification
- IFSEA Certified Food Manager
- OSHA 10