

# NAME

TITLE

000-000-0000 / EMAIL / CITY, STATE, ZIP

## Profile

Talented kitchen leader and team motivator that was successful at maintaining staff focus, efficiency, and productivity in high-volume, fast-paced operations. Experience with several types of cuisine, sourcing ingredients, controlling budgets, and boosting restaurant profiles.

## Experience

### Executive Chef - Company / Location

MONTH YEAR - Present

- Collaborated with production manager to budget and plan purchases based on consumption, saving nearly \$30K per year.
- Developed daily kitchen schedules to improve workload distribution and maintain individual goal achievement, increasing employee retention by 29%.
- Organized recipes and staff preparations for company events, resulting in an average of \$16K per event.
- Scouted and trained young chefs from local high schools to create unique monthly dishes, increasing sales of specialized dishes by \$35K annually.
- Enforced 100% compliance with state and federal health codes, resulting in 24 "A" health inspection grades.

### Executive Chef - Company / Location

MONTH YEAR – MONTH YEAR

- Introduced "burrito relleno" on the breakfast menu, increasing breakfast sales by an average of \$165 per day.
- Implemented monthly team training sessions, increasing employee retention by 25%.
- Managed budgets based on consumption plans that reduced wasteful purchases by 15% a year.
- Managed new outside catering services, becoming the biggest revenue earner for the restaurant in 2015.
- Observed and maintained high hygiene standards during all stages of food production.

### Project Experience

- Oversaw the introduction of new items to the breakfast menu. Some of these items were creations of my own.
- Worked with the production manager on budgets, allowing me to learn about the financial side of the industry.
- Developed a program that allowed several young chefs to learn from professionals. Many chefs were later hired by the restaurant.

## Education

### Associate of Science in Culinary Arts – Laney College

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

### DEPARTMENT - SCHOOL

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

## Skills

### Expertise

- Fine dining
- Food preparation
- Recipe creation
- Team management
- Kitchen equipment maintenance

## Licenses & Accreditations

### Licenses & Accreditations

- Certified Executive Chef
- Master Certified Food Executive
- Certified Chef de Cuisine