

NAME

TITLE

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

Profile

A sous chef with entry-level experience within the food industry, specializing in menu development, food safety, inventory management, and customer service. Adept at coordinating with culinary teams to deliver high-quality meals to guests and patrons.

Experience

Sous Chef - Company / Location

MONTH YEAR - Present

- Updated menu based on seasonal ingredients and restaurant promotions, increasing annual sales by 22%.
- Revised inventory budget based on menu offerings and customer trends, saving \$3.8K per month on average.
- Prepared over 70 types of menu items according to company recipes.
- Ensured 100% compliance with city health standards, contributing to winning the Clean Plate Award in 2020.
- Implemented take-and-go options during the pandemic, increasing revenue by nearly 90%.

Enter Job Position Here - Company / Location

MONTH YEAR – MONTH YEAR

- Prepared and inspected 13 dinner dishes according to restaurant standards, reducing errors and customer complaints by 19%.
- Formulated cost-effective operation processes for food preparation, increasing efficiency by 35%.
- Managed kitchen-related activities and 20 staff, including hiring, scheduling, and performance improvement.
- Coordinated with restaurant management to budget order supplies, revise dinner menu, and hire staff.
- Monitored inventory levels by inspecting, organizing, and ordering supplies as needed, saving the restaurant an average of \$3K per month.

Project Experience

- Tasked with formulating cost-effective operation processes for food preparation. My system is still in place to this day.
- Tasked with revising the inventory budget to reduce operations costs.
- Oversaw compliance with health standards at the restaurant.

Education

Associate of Science in Culinary Arts – North Seattle College

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

DEPARTMENT - SCHOOL

MONTH YEAR

- GPA: LIST
- AWARD
- AWARD

Skills

Expertise

- Budgeting
- Cost reduction
- Food safety
- Food preparation
- Customer service

Licenses & Accreditations

Licenses & Accreditations

- Certified Foodservice Professional
- Certified Sous Chef
- Certified Working Pastry Chef