

LINE CHEF/EXPEDITER

Summary

Chef with 12 years of experience cooking in high pace restaurant environments. Prior work as prep cook, line chef, and sous chef. Energetic culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings.

Highlights

- Focused and disciplined
- High volume production capability
- Well-tuned palette
- Focus on portion and cost control
- Inventory management familiarity
- Bilingual (English/[other language])

Experience

Line Chef/Expediter 04/2013 to Current Company Name City , State

- Led shifts while personally preparing food items and executing requests based on required specifications.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
- Changed and sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.

Kitchen Manager 09/2012 to 03/2013 Company Name City , State

- Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.

Line Chef 07/2010 to 05/2012 Company Name City , State

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.

Line Chef 07/2007 to 04/2010 Company Name City , State

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Reduced food costs by 2% percent by using seasonal ingredients, setting standards for portion size and minimizing waste.
- Maintained updated knowledge of local competition and restaurant industry trends.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

Line Chef 04/2008 to 12/2008 Company Name City , State

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Reduced food costs by 10% percent by using seasonal ingredients, setting standards for portion size and minimizing waste.
- Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.
- Verified proper portion sizes and consistently attained high food quality standards.
- Maintained a skilled kitchen staff by properly coaching, counseling and disciplining employees.
- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas.
- Practiced safe food handling procedures at all times.

Line Chef 03/2005 to 12/2007 Company Name City , State

- Led shifts while personally preparing food items and executing requests based on required specifications.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
- Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler.
- Changed and sanitized all cutting boards, benches and surfaces when beginning a new task to avoid cross-contamination.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.

Line Chef/Dishwasher 11/2000 to 02/2007 Company Name City , State

- Verona restaurant 1821 Hickory ave.
- Harahan, la.
- line chef, dishwasher.
- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Verified proper portion sizes and consistently attained high food quality standards.

Education

High School Diploma 2004 East Jefferson High School City , State , United States

Associate of Arts : Coursework in Culinary and Restaurant Management 2006 Houston University City , State , United States

Associate of Arts : Coursework in Hospitality Management 2007 Delgado Community College City , State , United States

Culinary Arts Certificate

Skills

coaching, cooking, counseling, customer satisfaction, delivery, hiring, pricing, quality, recruiting, safety, scheduling, supervising