

## OWNER/CHEF

### Summary

Chef with 6 years of critically acclaimed work preparing delicious, healthy dishes in multiple restaurants as well as starting own business. Specializes in preparing menus that attract and retain customers. Looking for a challenging role in culinary management.

Line Cook with 15 years of experience in high-pressure culinary environments. Skilled in preparing large volumes of food quickly and efficiently. Seeking to use culinary skills and expertise to prepare a special variety of dishes in a professional, rewarding environment.

### Highlights

- Sous vide technique
- Strong butchery skills
- Contemporary sauce work
- ServSafe certified
- Food handler
- Focused and disciplined
- Focus on portion and cost control
- Inventory management familiarity
- High volume production capability

### Accomplishments

2015 "BEST CUSTOMER SERVICE AWARD" FROM THE TASTE DORCHESTER

### Experience

Owner/Chef 08/2012 to 08/2015

Company Name City, State

- Opened and closed the store, which included counting cash drawers and making bank deposits.
- Answered customers' questions and addressed problems and complaints in person and via phone.
- Maintained visually appealing and effective displays for the entire shop.
- Educated customers on product and service offerings.
- Oversaw all daily operations.
- Built customer confidence by actively listening to their concerns and giving appropriate feedback.
- Offered direction and gave constructive feedback to motivate employees.
- Providing prompt, efficient and friendly service to the customers Anticipating customer needs and catering to the same competently
- Maintaining high sanitary standards in the kitchen and serving area
- Managing catering services depending upon the pertinence of the event
- Informing management about the areas where the service could be improved
- Responsible for the maintenance of the food items and equipment
- Storing reusable items carefully.

Chef 10/2011 to 06/2012

Company Name City, State

- Make sure a team of 10 is following food preparation, recipe adherence
- Performing duties for food preparation as required by the guidelines
- Be able to cook for the high school's if the chef call out
- Serve food in quantities that meet requirements
- Accepts responsibility for stocking shelves and general cleaning
- Maintains required forms and records as assigned by manager.

Chef 04/2009 to 02/2010

Company Name City, State

- Caf  Main Supervises team 8
- Supervises ordering, purchasing, receiving, and inventory
- Supervises sanitation and cleaning
- Trains employees
- Participates in menu development, recipe testing, and evaluation
- Maintains records and computer input
- Maintains food costs, safe handling and preparation standard.

First-Cook 08/2008 to 05/2009

Company Name City, State

- Responsible for all subsistence from the time they are received until consumed
- Conduct quality assurance evaluation of food preparation and finished products
- Training and supervising the cooks, Ensure that only the highest quality products are served
- Close the kitchen & ensure that the kitchen is left in good working condition
- Make sure lunch get out on time and dinner
- Cook & prepare according to daily menu
- Cook for 700 to 1000 kids & catering functions.

Sous Chef 03/2008 to 08/2008

Company Name City, State

- Elegant catering Company that been around for thirty Years, that cater to fine-dine and small parties.
- Over sees catering events for off-premise upscale jobs
- Supervises and participates in the production, with my team
- Communication, and recommend discipline as appropriate
- Manage cooks & wait staff, kitchen stewards
- Train, develop, empower, coach and counsel, resolve problems.

Cook/Pastry-Cook 10/2007 to 03/2008

Company Name City , State

- Fine dining Mediterranean cuisine restaurant, with some Italy influent.
- Externship with Todd English world renowned chef Set up station according to restaurant guidelines Prepares all food items as directed in a sanitary and timely manner Follows recipes, portion controls, and presentation specifications as set by the restaurant Restock all items as needed throughout shift Clean and maintain station in practicing good safety, sanitation, organizational skills Perform additional responsibilities, although not detailed, as requested by the Chef, Sous Chef or Kitchen Manager at any time Responsible for make specialties pasta sauce, stocks & soups.

#### Education

Associate of Occupational Science 6/2008 Le Cordon Blue College of Arts City , State

Certificate ServSafe, Allergen Computer Skill Microsoft word, Power Point, and Excel

#### Skills

Enforcing strict health and hygiene standards in the cooking & food preparation area. Strong desire to instill good practice and procedures in those working with you. Physically fit and able to lift heavy goods and stand for long periods of time.