

CHEF

Summary

- Quality-focused and efficient Cook adept at preparing and plating food in high energy, fast-paced kitchens.
- Line Cook with 2 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

- ServSafe certified
- Focused and disciplined
- High volume production capability
- Well-tuned palette
- Focus on portion and cost control
- Bilingual (English/Spanish)

Accomplishments

Successfully managed a kitchen staff of 7 employees during high volume dinner services for more than 350 diners each night.

Experience

Chef 02/2014 to 10/2014 Company Name City , State

- Reduced food costs by fifteen percent by expertly estimating purchasing needs and buying through approved suppliers.
- Provided courteous and informative customer service in an open kitchen format.
- Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.
- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Ensured smooth kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Followed proper food handling methods and maintained correct temperature of all food products.
- Established and maintained open, collaborative relationships with the kitchen team.
- Consistently produced exceptional menu items that regularly garnered diners' praise.
- Quickly and courteously resolved all guest problems and complaints.
- Prepared healthy, enjoyable breakfasts and dinners for diners.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Enforced appropriate work-flow and quality controls for food quality and temperature.
- Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Prepared for each shift by placing a clean cutting board and utensil bath at workstation.
- Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.
- Displayed a positive and friendly attitude towards customers and fellow team members.
- Diligently enforced proper sanitation practices to prevent the spoiling or contamination of foods.
- Prepared a variety of local and seasonal specialties which contributed to a 9 % boost in sales during the summer months.
- Correctly and safely operated all kitchen equipment in accordance with set guidelines.
- Consistently verified that kitchen staff followed all recipes and portioned serving guidelines correctly.
- Actively participated in staff meetings and operated as an effective management team leader.
- Identified opportunities to increase revenue, decrease kitchen expenses and maximize departmental productivity without compromising guest satisfaction.
- Built and fostered a team environment
- Expert in final plate preparation with authentic presentation.

Prep Cook 08/2013 to 12/2013 Company Name City , State

- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Followed proper food handling methods and maintained correct temperature of all food products.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Prepared for each shift by placing a clean cutting board and utensil bath at workstation.
- Diligently enforced proper sanitation practices to prevent the spoiling or contamination of foods.
- Persistently strove for continual improvement and worked cooperatively as a team member.
- Correctly and safely operated all kitchen equipment in accordance with set guidelines.

Cook 02/2013 to 06/2013 Company Name City , State

- Provided courteous and informative customer service in an open kitchen format.
- Systematically tasted and smelled all prepared dishes, and observed color, texture and garnishes.
- Consistently kept a clean and safe environment by adhering to all federal, state and local sanitation and safety requirements.
- Followed proper food handling methods and maintained correct temperature of all food products.
- Established and maintained open, collaborative relationships with the kitchen team.

- Consistently produced exceptional menu items that regularly garnered diners' praise.
- Prepared healthy, enjoyable lunches and dinners for diners.
- Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Prepared for each shift by placing a clean cutting board and utensil bath at workstation.
- Consistently tasted, smelled and observed all dishes to ensure they were visually appealing and prepared correctly.
- Displayed a positive and friendly attitude towards customers and fellow team members.
- Diligently enforced proper sanitation practices to prevent the spoiling or contamination of foods.
- Persistently strove for continual improvement and worked cooperatively as a team member.
- Correctly and safely operated all kitchen equipment in accordance with set guidelines.
- Expert in final plate preparation with authentic presentation.

Cook 06/2012 to 12/2012 Company Name City , State

- Season and cook food according to recipes or personal judgment and experience.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Substitute for or assist other cooks during emergencies or rush periods.
- Prepare relishes and hors d'oeuvres.
- Bake breads, rolls, cakes, and pastries.
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Turn or stir foods to ensure even cooking.
- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.

Prep Cook 09/2011 to 11/2011 Company Name City , State

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Portion, arrange, and garnish food, and serve food to waiters or patrons.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Prepare relishes and hors d'oeuvres.

Cook 05/2011 to 11/2011 Company Name City , State

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Turn or stir foods to ensure even cooking.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Portion, arrange, and garnish food, and serve food to waiters or patrons.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Substitute for or assist other cooks during emergencies or rush periods.

Education

Associate of Applied Science : Culinary Arts 2013 Hudson County Community College City , State , United States

Culinary Arts

- Learned basic and advanced cooking techniques.
- Classes in Restaurant and Facility Operations
- Courses in: Food Preparation, Kitchen Management, Patisserie and Confectionery, International Cuisine
- Nutrition courses

Skills

- Exceptional knife skills
- Excellent communication skills
- Working well as a team member