

ROOM CHEF

Summary

Motivated, personable professional with broad range of food and beverage experience, as well as experience with some of the world's leading hotel management companies in customer service and guest relations. Very quick learner and great when performing alone or with a team. Flexible and versatile, very organized, and eager to anticipate challenges at a higher level.

Highlights

- Sous vide technique
- Contemporary sauce work
- Food handlers card
- Focused and disciplined
- High volume production capability
- Well-tuned palette
- Focus on portion and cost control
- Inventory management familiarity
- Scheduling proficiency
- Standard operating procedures
- Problem resolution
- Deadline-oriented
- Microsoft Office
- Spreadsheet development
- Employee training and development
- Safety-oriented
- Superior communication skills
- Team player
- Conflict resolution
- Skilled multi-tasker
- Excellent judgment
- Adaptable
- Organized
- Fast learner
- Staff training and development
- Data management
- POS systems
- Scheduling

Accomplishments

Nominated/Awarded Group Leader at The Culinary Institute of America

Experience

Room Chef

May 2014 to September 2015 Company Name 1/4 City, State

- Responsible for the daily operations of kitchens for both casual dining restaurant and fine dining steakhouse, as well as management of the steakhouse front of house operations.
- Experience includes scheduling, payroll, and overall management of 20+ employees, training and development, creating seasonal menus, inventories, purchasing and receiving and assisting in the organization and delegation for large functions and special events.
- Through costing and menu changes, reduced food cost percentage in both restaurants by 10%.
- Slashed the time required to conduct monthly inventories for all food and beverage outlets by completely redesigning the structure and organization of inventory sheets and data input sheets.

Line Cook

July 2012 to May 2014 Company Name 1/4 City, State

- Responsible for both pantry/garde manger and sautÃ© stations, assisted in daily prep and production of all menu items, as well as preparation and execution of high-volume functions.
- Worked with a small, tight-knit team and a constantly changing menu (rotated monthly), which allowed for more freedom of creativity and involvement in menu development.
- Multiple ideas for popular nightly specials were added to the permanent monthly menus.

Room Dining Server

July 2011 to July 2012 Company Name 1/4 City, State

- Delivered meals to guest rooms, providing full tableside service to guests for all meal periods.
- Set tables per order, assisted in plating and presentation; assisted guests with all requests pertaining to food and beverage as well as other hotel departments and amenities.
- Assisted pastry kitchen and garde manger stations in preparing items for amenities.
- Performed departmental tasks such as conducting monthly inventories, daily requisitions, and participation in a regimented daily cleaning and organization schedule.
- Utilizing pairing knowledge gained from studies for the Court of Master Sommeliers when speaking with guests, increased overall sales of wine for In Room Dining by 20%.

Patisserie Attendant / In Room Dining Order Taker

January 2010 to July 2011 Company Name 1/4 City, State

- Patisserie - Responsible for all daily business operations including arranging and serving freshly-made desserts and pastries, coffee and

espresso beverages, having very broad knowledge of the ingredients and execution of all products, storing and holding perishables in accordance with health code, including FIFO and temperature logging, sanitation and cleanliness standards, and recording inventory, purchasing and receiving orders.

- In Room Dining - Answered guest and in-house calls pertaining to in room dining orders, as well as expedited orders, working closely with the kitchen, setting tables, arranging and expediting the delivery of daily hotel welcome amenities as well as many in-house conferences and functions.
- In Room Dining - Streamlined processes regarding amenities, communications to those on future shifts, and redevelopment of printed restaurant menus for both MoZen and Pierre Gagnaire's Twist.

Café Barista

November 2008 to November 2009 Company Name 1/4 City , State

- Created specialty coffee and espresso drinks, as well as a variety of hot and cold sandwiches, desserts and pastries.
- Experience and daily tasks included keeping daily inventories, practicing standard food safety procedures, and maintaining a safe, clean and sanitary work environment.

Commis / Extern

September 2007 to January 2008 Company Name 1/4 City , State

- Assisted in daily prep and production of all menu items.
- Participated in preparation and execution of high-volume functions.
- Trained and learned in all kitchen areas, such as the hot line, raw bar, garde manger, purchasing and receiving.
- Professional Achievements Court of Master Sommeliers - Introductory Sommelier Certificate 2013 Acadiana Culinary Classic - assisted Chef Jeremy Conner of Village Café, winning one gold medal and three bronze medals in multiple dish categories 2014 Soiree Royale Culinary Competition - 2nd place winner in meat category.

Education

Associate of Science : Culinary Arts , 2008 The Culinary Institute of America 1/4 City , State , US

Coursework in Hospitality and Tourism Management Hotel and Restaurant Administration coursework

Voted Group Leader of graduating class.

Personal Information

Additional Information

Skills

Business operations

Costing

Creativity

Special events

Food safety

Inventory

Payroll

Purchasing/receiving

Scheduling