

## CHEF

### Summary

I have been in the restaurant business for 25+ years. I have worked long term (8+ years) for quite a few establishments. I am a hardworking chef, with a passion for food. I have years of experience with every position in the back of the house. Preparing soups, sauces, breaking down fish, meat and poultry are just a few things that I am very familiar with.

### Experience

08/2015 to Current

Chef Company Name 1/4 City , State Line chef in high volume restaurant. Able to cook and plate up to 90+ lunches unassisted on a daily basis.  
01/2015 to 08/2015

Chef Company Name 1/4 City , State Helped friends out during a quiet time by cooking on the line at this seasonal country club.

04/2004 to 01/2015

Chef/Owner Company Name 1/4 City , State

- Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling, supervising, evaluating and enforcing discipline when necessary.
- Prepared all foods including soups & sauces.
- Strong commitment to quality, service and cost control.
- Prepared food items consistently and in compliance with recipes, portioning and cooking.
- Developed menus, pricing and special food offerings to increase revenue and customer satisfaction.
- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
- Planned lunch, dinner and bar menus, as well as special menus for in-house.
- 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.

05/1995 to 03/2004

Chef/Manager Company Name 1/4 City , State

- Managed all inventory, cost control, sanitation, menu development, training and recruitment.
- Prepared all soups and sauces.
- Butchering skills utilized.
- Ordered all food and beverage for on premise.
- Scheduled all back of house staff.
- Led shifts while personally preparing and executing food items for diners.
- Accepted all deliveries to the kitchen and front of the house.
- Able to keep up with multiple tasks in this fast paced environment.
- Knowledge of Health and Safety regulations required by the state of Vermont.

### Education

High School Diploma Brentwood High School 1/4 City , State

### Skills

- Safe handling of all commercial food service equipment
- Able to follow recipes, instructions and guidelines
- Meticulously attentive to quality and detail of all food preparations
- Familiar with POS data entry
- Able to calculate food cost
- Familiar with all aspects of the back of the house
- Experienced with broiling, braising, saut  , grilling and baking
- Able to multitask in a fast paced environment
- Knowledge of state health and safety codes including labeling, dating and rotating
- Able to keep to budget concerning labor and food cost