

HEAD CHEF

Professional Summary

Culinary professional seeking employment in a professional kitchen to utilize education and further experience. 4+ years' experience, dedicated, and passionate worker determined to help contribute as a member of the culinary staff.

Experience

Head Chef

September 2014 to January 2016 Company Name i¼ State

- Developed menus, took monthly inventory, made weekly kitchen schedule, responsible for all ordering.

Line Cook

May 2011 to September 2014 Company Name i¼ City , State

Intern

February 2011 to April 2011

- Worked as part of a team preparing ingredients and dishes to be served at a reputable restaurant.

Education

Associate of Applied Science Degree : Culinary Arts , 04/2011 Robert Morris University – Illinois i¼ City , State Culinary Arts

Food Service Sanitation ServSafe ServSafe Certification

Made the Deans List on 4 separate occasions Developed a 5-course beer pairing dinner with Buckle Down Brewery Robert Morris University i¼ City , State GPA: GPA: 3.87 Student 3/2011-5/2011 Assisted the Associate Dean of Culinary Arts in developing the menu for the

University's restaurant, Eyrie. GPA: 3.87

Skills

Arts, inventory