

Summary

Sous Chef, Lead Cook and Supervisor with 4 years 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

- Food Cost
- ServSafe certified
- Bilingual
- Rational Degree
- Inventory management familiarity
- Focus on portion and cost control
- Sous vide technique
- Strong butchery skills
- Food handlers card
- Focused and disciplined
- High volume production capability
- Well-tuned palette

Accomplishments

Successfully managed a kitchen staff.

CHEF DE PARTIE

Experience

Company Name City , State Chef de Partie 01/2016 to Current

- Reduced food costs by expertly estimating purchasing needs and buying through approved suppliers.
- Consistently produced exceptional menu items that regularly garnered diners' praise.

Company Name City , State Sous Chef 05/2015 to 01/2016

- Provided courteous and informative customer service in an open kitchen format.
- Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws.

Company Name City , State Chef de Partie 04/2014 to 05/2015 Expertly estimated staffing needs and adjusted hourly schedules in accordance with demand patterns, budget and local labor laws.

Company Name City , State Lead Cook 07/2013 to 04/2014

Followed proper food handling methods and maintained correct temperature of all food products.

Established and maintained open, collaborative relationships with the kitchen team.

Education

GED : Culinary Arts 2012 Culinary Arts California , City , State , USA Culinary Arts

High School Diploma City , State , USA

Languages

English/Spanish

Skills

Cost control, Customer service, Bilingual