

## SOUS CHEF Executive Profile

I am an eager, professional and committed Chef, who is passionate about great food and whom when working in a kitchen always maintain my finger on the pulse of the heart of establishment. I am committed in developing my personal and culinary abilities to the fullest extent. I have vast long termed experience in cooking high quality breakfast, lunch, and evening meals, while driving food values forward. I am now seeking a suitable position with a company that offers a truly unique environment to work in along with excellent career development opportunities.

### Core Accomplishments

Enhanced customer satisfaction level up to 60% by demonstrating fine culinary and management skills in the kitchen and dining area.

Created signature main course dishes and a dessert that are on the menu till date.

Reduced order service time by 30%, through effective order and synchronization in implementation of timely prep exercises at the main course work stations.

### Professional Experience

May 2015

to

February 2016

Company Name City , State Sous Chef

• Mentoring, training and supporting junior chefs.

• Prepared and cooked, nutritious and well balanced meals for patrons. • Managed basic preparation of food together with Head Chef.

• Created and decided design of menus with careful management of the quantities of food to be cooked and size of portions to be executed.

• Created dishes for patrons with special dietary or cultural needs.

• Supervised kitchen staff to maintain safety, ensuring personnel always wore appropriate clothing and head wear in accordance with the relevant guidelines.

• Supervised back of the house staff on their daily tasks, created and maintained staff scheduling optimizing in house personnel ensuring and satisfying cost efficiencies.

• Negotiating with sales representatives on the price of orders and supplies.

• Hotline management.

• Created menus by producing taste samplers presented to owners satisfaction which were implemented as part of our daily menu specials.

October 2006

to

February 2016

Company Name City , State Sous Chef/First Cook

- In charge of product and produce purchasing.
- Responsible for maintaining and inspecting kitchen produce as well as "walk-in" ensuring the quality and integrity of food supply ensuring optimal cleanliness.
- Mentoring, training and supporting junior chefs, cooks and other back of the house personnel. Instructing in the proper perceiving and cooking techniques.
- Managed all action stations while maintaining high standards as well as ensuring food quality.
- Maintained OSHA and safety regulations.
- Monitored food preparation methods, portion sizes, garnishing and presentation of food ensuring food was prepared and presented in an optimal pristine manner.
- Created and maintained food and equipment inventories and reliable records.
- Established standards for personnel performance and customer service satisfaction.
- Created and planned menus and food utilization based on the anticipated number of guests, nutritional values, palatability, popularity, and costs efficiencies.
- Maintained records required by law and local government agencies regarding sanitation, and food subsidies as appropriate.
- Created "test taste menus" by creating food samples for tasting and smelling to ensure palatability and flavor conformity.
- Reviewed work procedures and operational issues to determine ways to improve service, performance, and or safety.
- Created specialty dishes and developed recipes which were later used used and placed on permanent menus in dining facilities.

July 2003

to

November 2006

Company Name City , State Chef/ Cook 2

- Menu sampling and setting recipe amendments for special events and catering alongside of Executive Chef.
- Order Synchronization and maintenance of inventory control ensuring cost and stock management.
- Customer Service satisfaction intake.
- Hygiene assurance by food inspection withing the guidelines of health and infection control.
- Hospitality training and mentoring of new personnel.
- Responsible for maintaining daily breakfast and lunch specials by running assigned stations.

June 1999

to

February 2002

Company Name City , State Line Cook

- Assisted management in all manners of running and preserving integrity of the "hot line".
- Managed and maintained mise en place stations.
- Responsible with assisting Executive Chef in creating daily specials and menus.
- Responsible for proper food preparation and running work station while maintaining optimal line flow.

Education

1999

NEW YORK RESTAURANT SCHOOL City , State , USA Associate of Applied Science : Culinary Arts GPA: GPA: 8

Completed and graduated with a 3.8 GPA in Associates degree to applied science of Culinary Arts.

Held an internship at the New Jersey performing arts center. Newark, N.J.

Skills

Culinary attributes

â€¢ Strong desire to instill good practice and procedures in those working with you.

â€¢ Mentoring, training and supporting junior chefs.

â€¢ Ability to bring creative and commercially viable new lines to the market before any competitors do.

â€¢ Physically fit and able to lift heavy goods and stand for long periods of time.

â€¢ Able to communicate well with both superiors and subordinates.

â€¢ Can accurately estimate food and labor costs.

â€¢ Enforcing strict health and hygiene standards in the cooking & food preparation area.

â€¢ Assisting head chef in the basic and full preparation of food.

â€¢ Management of meal preparations by properly overseeing the quantities of foods to be cooked and the size of portions to be served.

â€¢ Creating dishes for clients with special dietary or cultural needs.

â€¢ Management of health and OSHA regulations by making sure that kitchen staff always wore appropriate clothing and head wear in accordance with the relevant state and local law guidelines.

â€¢ Negotiating price and productivity of supplies with sales representatives upon purchase orders.

â€¢ Maintaining the correct level of fresh, frozen and dried foods in the "walk-in" as well as store room.