

CLIENT CONFIDENTIAL CV

Head Chef / Food & Beverage / Hotel & Restaurant Industry

V: Visa Status E: resumewriting@dillardandassociates.com M: 909-510-0252

CAREER SUMMARY

An experienced **Head Chef**, having over 14 years of international **food and beverage** experience in the **hotel and restaurant industry**. I have the acumen and passion for planning, organizing and developing the food and beverage services of organizations and businesses, while ensuring customer satisfaction, food and hygiene standards and financial targets are met. I am able to effectively identify opportunities, **cook from Asian** (Chinese, Indonesian, Thai, Japanese) **to Western style cuisines**, develop team focus and provide value-based solutions. Leveraging my expansive knowledge, I am now seeking my next challenge in the **Restaurant Industry** in Australia.

KEY SKILLS

- Experience in challenging, service-driven environments
- Experience cooking with woks, pans, grills, ovens, deep fryers and stoves
- International food preparation and presentation
- Creative menu planning
- Excellent analytical, organizational, strategic and critical thinking skills
- Excellent relationships with customers and colleagues
- Effective team management and cross functional synergy
- Food, beverage and labor cost
- Purchasing and inventory management
- Staff training and ability to create a happy and healthy working environment for staff

KEY QUALIFICATIONS

1999 BACHELOR DEGREE OF APPLIED SCIENCE IN HOSPITALITY ADMINISTRATION
NEW HAMPSHIRE COLLEGE, MANCHESTER, NH USA

1998 ASSOCIATE DEGREE OF SCIENCE IN FOOD AND BEVERAGE OPERATION / DIPLOMA IN HOTEL MANAGEMENT
LES ROCHES HOTEL MANAGEMENT SCHOOL, SWITZERLAND

KEY TRAINING

(2004) CERTIFICATE OF ACHIEVEMENT FROM MEAT AND LIVESTOCK AUSTRALIA

**(2002) SEMINAR IN THE BREAKING AND BONING AND IDENTIFICATION OF BEEF PRIMAL CUTS
(NON LOIN AND LOIN)**

EMPLOYMENT HISTORY

APRIL 2010 - SEPTEMBER 2010

HEAD CHEF

Windsor Hotel Bali Restaurant, Miles, Queensland, Australia

www.website.com

Windsor Hotel Bali Restaurant seats 70 and is known for its menu variations of Asian style dishes (i.e. Chinese, Indonesian and Japanese Sushi) and Western foods. As the Head Chef, I am accountable for overseeing the daily operations of the restaurant and working collaboratively with 4 kitchen staffs to ensure customer satisfaction and all standards and goals are maintained.