

Alistair Finch

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555-123-4567

California

Summary

Enthusiastic and dedicated entry-level chef with foundational culinary skills and a passion for creating exceptional dining experiences. Eager to contribute to a dynamic kitchen team and further develop expertise in diverse culinary techniques.

Experience

Line Cook | The Gilded Spatula | Flavortown, CA October 2023 – Present

- Assisted head chefs in preparing and plating a variety of dishes in a fast-paced fine dining environment.
- Maintained strict adherence to food safety and sanitation guidelines, ensuring a clean and organized workstation.
- Contributed to inventory management and efficient stock rotation to minimize waste.

Kitchen Assistant | Bistro Bloom | Flavortown, CA June 2022 – September 2023

- Supported culinary team with mise en place, ingredient preparation, and basic cooking tasks.
- Operated and maintained kitchen equipment, including ovens, grills, and fryers.
- Collaborated with front-of-house staff to ensure timely and accurate order fulfillment.

Education

Associate of Occupational Studies in Culinary Arts | Flavortown Culinary Institute |
Flavortown, CA Graduated: May 2022

Skills Knife Skills, Food Preparation, Plating & Presentation, Inventory Management, Sanitation & Food Safety, Team Collaboration, Basic Baking, Menu Execution