CHEF

# CHEF\_10889157 | Similarity: 54.0771

Charles Hundley has over nine years of overall cooking and kitchen experience. He has gained various amounts of knowledge in the culinary industry and has taken his career to many different levels throughout his cooking career. Charles has also worked with Iron Chef Michael Symon on a couple different occasions and has learned various techniques with smoking meats, using herbs and spices, as well as manage cooking time and work different items all at once. He has the drive, passion, and heart to be a great chef.

# CHEF\_10653119 | Similarity: 50.1913

Work History Executive Chef /Chef Manager , 01/2014 to 01/2019 Company Name â€“ City , State Developed restaurant concept, menu, and recipes and oversaw daily restaurant operations for 100% gluten free corporate style cafe. Created daily specials and rotating prepared food selections based on seasonal availability and customer demand. Hired and managed all back of house staff and front of house staff. Planned promotional menu additions based on seasonal pricing and product availability. Planned food preparation of all banquet and catering events including weddings and golf tournaments for 75 - 275 people.

# CHEF\_11121498 | Similarity: 49.9680

Skill Highlights Classically trained chef proficient in all aspects of food production Attention to detail, cleanliness and diligence to prevent any possibility of cross contamination. Proven ability to manage daily culinary operations for multiple households with changing needs and demands. Experienced in extensive study of and customization of specialty diets. Experienced in wine and liquor inventory and management. Experienced in domestic & international food production. Experienced in managing daily culinary operations of multiple local properties, cooking for private client and multiple guests in multiple homes. Experienced in wine & liquor inventory management.

# CHEF\_10588874 | Similarity: 49.1829

Self starter with a positive, can-do attitude who is driven to learn and succeed. They have experience in Inventory control, Expense control, and training. They have experience in managing and managing all culinary areas on campus. They have also worked with Owner and Executive Chef Ernest Bledsoe to successfully manage both restaurants. They have also worked with Owner and Executive Chef Frank Lee Supervised, coached and trained kitchen personnel, prep cooks, and line cooks. They have also worked with Owner and Executive Chef Ernest Bledsoe to successfully manage both restaurants.

# CHEF\_10276858 | Similarity: 48.9842

Experienced in cooking and preparing a variety of cuisines Inborn ability to explore new cooking avenues Thorough understanding of sanitation needs of the kitchen Operate kitchen equipment such as ovens and grills for cooking purposes Maintain knowledge of all recipes so that the Head Chef's place can be filled in effectively in case of absenteeism Summary Exceptional culinary insight. Knowledge of standard food preparation Ability to work in a high volume environment Chef in preparing exceptional meals Motivated food serving professional with 5+ years food and beverage experience in casual and fine dining.

# CHEF\_10001727 | Similarity: 47.6602

SOUS CHEF Work Experience Sous Chef Jul 2010 Company Name 14 City , State Assisted cooks in the preparation of green salads, fruit salads and pasta salads. Took inventory and placed orders, assisted in the food and beverage operations. Handled property functions on daily basis to ensure best performance and persistent upgrading in customer service, employee proficiency, performance, marketing, property ambience and income. Worked with HR department to control staffing and perform employee performance evaluations. Experienced in several software systems PBX and OPERA.

# CHEF\_10333299 | Similarity: 43.6089

Dedicated leader with over 15-year track record as an organized administrative professional with hands-on experience supporting business areas such as accounting, database management and human resources. Ability to prioritize Motivational leadership style Inventory control Professional demeanor Self-directed Time management ability Accomplishments Scheduling Facilitated onboarding of new employees by scheduling training, answering questions, and processing paperwork. Responsible for payroll preparation and entered data into cumulative payroll document. Successfully trained staff in all office systems and databases, policies and procedures. Successfully trained staff in daily work assignments to maximize productivity.