

MARCELINE ANDERSON

C H E F

An assistant chef who loves and appreciates food. Have high motivation and great passion in processing various kinds of food. Have a qualified expertise in serving French cuisine.



Education

Lefebvre High School, (2015–2018)

- Able to create a variety of the best and preferred cooking recipes.

Toussaint-Verne Culinary Academy,
Quebec City (2018–2020)

- Both in individual and group work.
- Able to create a variety of the best and preferred cooking recipes.

Experience

Assistant Chief Cook

Kalkaska Memorial Health Center 2017–2019

- Supervise and ensure timely delivery and delivery of food to customers.
- Train, direct and manage all assigned kitchen workers.
- Checking kitchen equipment and checking the cleanliness of the kitchen area.

Chief Cook

The Swish Hotel, Anytown 2019–2020

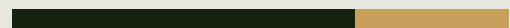
- Supervise and ensure timely delivery and delivery of food to customers.
- Ability to accurately complete inventory requisition forms
- Prepare and serve all meals

Skills

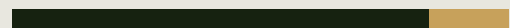
- Creative and innovative.
- Good physical health.
- Good in managing kitchen finances.
- Both in individual and group work.
- Able to create a variety of the best and preferred recipes.

Expertise

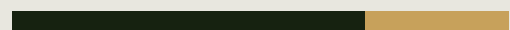
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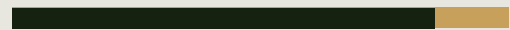
Team work



Ability to use computer



Creative and innovative



Contact



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