# William Ware

#### Cook

Hard-working Junior Chef with over 7 years of experience working for restaurants with various cuisines. Expert in East-Asian and Indian traditional dishes in particular. I am passionate about cooking unique dishes for my customers and seeing them return to try out more.



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Boston, Massachusetts



## **WORK EXPERIENCE**

# Junior Chef

# XY Restaurant

07/2021 - Present

- Assisted Station Chef in cooking for over 100 people daily.
- Learned and practiced over 200 new recipes and dishes.
- Oversaw the work of 15+ kitchen porters and purchasing managers daily.
- Increased restaurant clientele by 10% by including vegetarian and vegan dishes.

### Unemployed

Laid off due to COVID-19

03/2020 - 07/2021

I was laid off from my work as a kitchen porter due to COVID-19 restrictions that required the owner to close his restaurant. During
this time, I took remote classes to complete my training as a Junior Chef.

#### Kitchen Porter

### Restaurant YZ

03/2018 - 03/2020

- Made sure the kitchen was cleaned and sterilized on a daily basis.
- Filled in for absent staff, including junior chefs, successfully learning to cook over 100 dishes and creating plate assortments.
- Assisted chefs and kept an eye out for expired and near-expired products.



### **GENERAL SKILLS**

Food Preparation

Multi-tasking

Organization

Detail-Oriented

Patience

Communication

Collaboratio

Strong Work Ethic

Collaboration

Creativity

Commitment to Quality



## **EDUCATION**

### Junior Chef School South Eastern Regional College

2020 - 2021



**LANGUAGES** 

Native or Bilingual Proficiency