

# Alex Rivera

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## Professional Summary

Results-oriented **Sous Chef** with over 6 years of experience in **high-volume** dining establishments. Proven track record in **menu development**, cost control, and leading kitchen brigades of 15+ staff. Passionate about maintaining impeccable food quality standards and hygiene while fostering a collaborative team environment. Eager to bring leadership and culinary creativity to The Golden Platter Bistro.

## Core Competencies

- **Kitchen Management:** Staff Supervision, Scheduling, Training, Workflow Optimization.
- **Culinary Operations:** High-Volume Cooking, **Plating Techniques**, Menu Development, Recipe Standardization.
- **Business Acumen:** **Inventory Control**, Food Cost Management, Vendor Relations, Waste Reduction.
- **Safety:** HACCP Compliance, Sanitation Standards.

## Certifications

- **ServSafe Manager Certification** (Valid through 2028)
- **Food Handler's Permit** (City of Chicago)
- **Allergen Awareness Training**

## Professional Experience

**Sous Chef** | *The Urban Grill* | Chicago, IL July 2021 – Present

- Assist the Executive Chef in managing a **high-volume kitchen** serving 300+ covers nightly.
- **Supervise** and train a team of 12 line cooks and prep staff, ensuring adherence to recipe standards and plating guides.
- Spearheaded a new **inventory control** system that reduced food waste by 15% in the first year.
- Collaborate on seasonal **menu development**, contributing 4 signature dishes that became top sellers.
- Maintain rigorous hygiene standards, consistently achieving 98%+ on health inspections.

**Chef de Partie** | *River North Bistro* | Chicago, IL May 2018 – June 2021

- Managed the sauté station in a fast-paced environment, ensuring timing and quality under pressure.
- Refined **plating techniques** for fine dining presentation standards.
- Assisted with daily inventory counts and ordering for the station.
- Trained entry-level commis chefs on safety and station organization.

## Education

**Associate of Applied Science in Culinary Arts** *Kendall College of Culinary Arts, Chicago, IL*  
*Graduated May 2018*