

# Sue Applicant

302 Desert Ridge Avenue, Apt. 7, Las Vegas, NV 88901

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## QUALIFICATIONS SUMMARY

*Award-winning Executive Chef offering 9 years' experience creating world-class recipes for Michelin 3-star restaurants.*

- Lead kitchen teams of ~6 chefs in preparation and delivery of dishes to restaurant patrons.
- Recognized in top reviews by *Las Vegas Weekly*, *Eating Las Vegas*, and *Desert Companion Magazine*.
- Contributed recipes for publication in *The Las Vegas Michelin Cookbook*.
- 3-time recipient of coveted James Beard Awards.

## TRAINING AND CREDENTIALS

### **Associate in Occupational Studies (AOS) in Culinary Arts**

Culinary Institute of America (CIA), Greystone, Greystone, CA

### **ServSafe Certification**

## PROFESSIONAL EXPERIENCE

ABC CASINO AND RESORT, Las Vegas, NV

**Executive Chef**, December 2017-Present

Promoted to lead back-of-house operations for three restaurants within luxury casino and resort. Partner with general manager to orchestrate all purchasing, budget, quality control, and staffing functions.

- Headed restaurant's highly successful rebranding initiative, creating original themed menu items and directing cross-functional team in redesign of dining area.
- Introduced stringent cost control measures that reduced expenditures by 42%.

ABC CASINO AND RESORT, Las Vegas, NV

**Chef de Cuisine**, July 2013 – December 2017

Skillfully managed team of 15 chefs and servers in preparing menu items for casino's upscale *Winner's* restaurant.

- Earned James Beard Awards for "Outstanding Chef" and "Outstanding Restaurant."
- Networked effectively with food journalists to enhance restaurant's public profile.