

Chef Resume Sample

134 Common Street, New Orleans, LA 70112
(801) 342-5632
jane.doe@gmail.com

Professional Chef with 9 years of extensive experience in Southern Cuisine. Capable of managing dining services of up to 100 tables while managing and motivating staff to perform to best of abilities across every service. Consistently create new recipes and menus, implementing seasonal ingredients and modern techniques.

PROFESSIONAL EXPERIENCE

HERBSAINT

Chef

New Orleans, LA

Nov 2010 – Present

- Managed daily kitchen operations with 8 staff members
- Re-developed entire menu in 2012, increasing sales revenue by 150%
- Oversaw food preparation and production, ensuring 100% food safety procedures were followed
- Interviewed, hired, trained, and directed all staff members since 2012, improving kitchen operational flow by 50%, while maintaining 100% employee retention since
- Developed process that reduced waste by 40% and improved supply turnover by 70%
- Referenced in “Top Chefs of 2013” magazine, published on Nov 2013

THE RUM HOUSE

Sous Chef

New Orleans, LA

May 2006 – Oct 2010

- Mentored and trained four junior staff, improving performance by 20%
- Prepared meals for lunch and dining services with an average of 100 tables per day
- Managed relationships with vendors, negotiating prices of ingredients and equipment that resulted in 10% savings on budget
- Collaborated with Head Chef in menu design and innovative recipes

EDUCATION

SCOTTSDALE CULINARY INSTITUTE Scottsdale, AZ

Associates Degree in Culinary Arts May 2007

ADDITIONAL SKILLS

- Currently experiencing with Latin American Cuisine
- Trained under Chef Emeril Lagasse