

Contact Information:

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- Email: chef@example.com
- Location: New York, NY
- LinkedIn: [linkedin.com/in/chef-profile](https://www.linkedin.com/in/chef-profile)

Professional Summary:

Passionate and skilled chef with over 7 years of experience in high-end restaurants. Expert in preparing a wide range of cuisines with a focus on French and Italian dishes. Known for creativity, attention to detail, and ensuring excellent customer satisfaction through exceptional culinary skills. Strong ability to lead kitchen teams, manage kitchen operations, and maintain high-quality standards.

Skills:

- Culinary expertise in French, Italian, and Mediterranean cuisines
- Food preparation and presentation
- Menu planning and recipe development
- Kitchen management and team leadership
- Food safety and hygiene practices
- Time management and multitasking
- Strong communication and customer service skills
- Inventory management and ordering

Professional Experience:**Head Chef**

Le Gourmet Bistro — New York, NY

June 2021 - Present

- Led a team of 10 chefs and kitchen staff, ensuring the preparation of high-quality dishes and maintaining a clean kitchen environment.
- Developed seasonal menus and introduced new recipes that increased customer satisfaction and restaurant reviews.

- Managed kitchen inventory and worked closely with suppliers to ensure quality ingredients and reduce food waste.
- Trained junior chefs in culinary techniques and kitchen operations.

Sous Chef

The Italian Kitchen — New York, NY

March 2018 - May 2021

- Assisted the Head Chef in daily kitchen operations and food preparation, specializing in Italian and Mediterranean cuisine.
- Monitored food preparation to ensure adherence to portion control and quality standards.
- Maintained kitchen cleanliness and adhered to all health and safety regulations.
- Supervised kitchen staff during peak hours, ensuring smooth operation and timely delivery of dishes.

Line Cook

The Modern Plate — New York, NY

July 2015 - February 2018

- Prepared ingredients and assisted in the creation of dishes under the supervision of the head chef.
- Worked across various stations in the kitchen, including grill, sauté, and salad.
- Ensured the proper presentation and quality of all dishes leaving the kitchen.
- Collaborated with the kitchen team to maintain cleanliness and organization.

Education:

Culinary Arts Diploma

Culinary Institute of America — Greystone, CA

Graduated: 2015

Certifications:

- ServSafe Food Safety Certification

- Culinary Nutrition Certification (2022)

Languages:

- English (Fluent)
- Spanish (Intermediate)

References:

Available upon request.