



Andrew McCormick

A Sous Chef with entry-level experience within the food industry, specializing in menu development, food safety, inventory management, and customer service. Adept at coordinating with culinary teams to deliver high-quality meals to guests and patrons.

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Professional Experience

Sous Chef

Jacob's Steakhouse, Nashville, TN May 2021 - Present

- ◆ Coordinate with the Lead Chef to prepare meals, design menus, and manage food inventory for a high volume steakhouse, including analyzing portion control, ensuring alignment with presentation standards, and meeting guest expectations
- Conduct inspections on kitchen equipment and perform routine cleaning and maintenance in compliance with food safety protocols
- Prepare meals in accordance with guest needs, including allergies and dietary restrictions

Line Cook

Olive Garden, Nashville, TN June 2020 - May 2021

- Served as a line cook for a high-volume Italian restaurant with over 150+ guests per day, conducted food preparation for appetizers, salads, pasta, and entrees, and maintained portion control to minimize food costs
- Ensured compliance with food storage protocols and conducted inspections to prevent the risk of food contamination for gluten and nut allergies
- Coordinated with a team of sous chefs and line cooks to meet the high demand and ensured efficient workflows for the delivery of takeout orders and dine-in meals

Education

Bachelor of Art (BA.) Culinary Arts

Nossi College of Art, Nashville, TN
September 2017 ■ May 2021

Key Skills

- ◆ Food Preparation
- ◆ Menu Development
- ◆ Quality Control
- ◆ Food Safety
- ◆ ServSafe

Certifications

- ◆ ServSafe Certification, 2020