



Caryn Feist

Executive Chef with strong experience overseeing upscale, full-service restaurants. Eleven years of advancement preparing food, developing menus, and managing back-of-house operations. People-oriented manager passionate about food, quality, and customer service, as well as motivating and mentoring team members.

Professional Experience

Executive Chef

Lamberti's Cucina, San Diego, CA | March 2015 to Present

- ♦ Create menus and set quality standards to provide top-caliber dining experiences across 4 local restaurants
- ♦ Lead, train, and motivate diverse culinary teams
- Co-lead a brigade with chef partners across the enterprise
- Liaise with supply chain management to identify potential supplier relationships
- Address any quality or service gaps
- Develop food service equipment plans to meet budgetary goals

Sous Chef

Jenny's House, N. Hollywood, CA | January 2009 to February 2015

- Supervised food preparation and presentation to ensure quality and restaurant standards
- Worked with executive chef to maintain kitchen organization and staff ability
- Led kitchen staff in executive chef's absence
- Oversaw and organized kitchen stock and ingredients
- Kept cooking station stocked prior to prime operation hours
- Managed food and product ordering
- Hired and trained new kitchen employees
- Minimized waste and managed budgetary concerns

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Education & Credentials

Associate of Science in Culinary Arts

Art Institute of California, N. Hollywood, CA 12018

Master Chef Certificate Program

Chef Eric's Culinary Classroom, Los Angeles, CA 12009

Certified Chef de Cuisine (CCC)

American Culinary Federation (ACF) | 2018

Key Skills

- Creative Problem-Solving
- Food & Beverage Budget Administration
- Full-Service Restaurant Leadership
- Health Code Compliance
- Quality Assurance
- Recipe Standardization
- Seasonal Menu Development
- Special Event Menu Development
- Task Prioritization