

KAIDEN MUNSEY

OBJECTIVE As an Executive Chef seeking employment in the culinary industry. With nine years of experience there is great confidence to be an excellent addition to your business.

PROFESSIONAL ACHIEVEMENTS

CERTIFICATION IN CULINARY

Serve Safe Certified: February 2015 – February 2020
Special Diet Certification March 2016
ALF Dietary Update Class: July 14
Microsoft Office Certified May 2010

SKILLS

Experienced in wait staff, serving a large amount of guests.
Creative thinking when menu planning.
Ability to manage associates.
Skilled with time management.
Capable of taking constructive criticism.
Pleasant with other associates.
Expert with customer service and handling any issue presented.
Talented in thinking outside of the box when preparing meals.

WORK HISTORY

THE GRANDE, RETIREMENT AND ASSISTED LIVING

September 2009 – April 2013 Server/Line cook

- Serving residents in the dining room during all meals
- Preparing food on the line and serving tickets during meals.

SPRING OAKS, ASSISTED LIVING, MEMORY CARE

April 2013 – October 2013 Sous Chef

- Responsible on behalf of putting up truck orders and managing on the clock staff.
- Accountable for cooking for 85 residents.

THE GRANDE, RETIREMENT AND ASSISTED LIVING

October 2013 – Current Executive Chef

- In charge of ordering, making the schedule, cooking and catering.
- Meeting with residents and family members to address any issues.
- Oversee each meal is out on time and correct temperature.

EDUCATION

NATURE COAST TECHNICAL HIGH SCHOOL

Received diploma with a 3.0 GPA June 5, 2009.

PASCO HERNANDO COMMUNITY COLLEGE

August 2009 – May 2011

Held a 3.7 GPA

REFERENCES

JEANNINE DAVIS

Executive Director, The Grande

(352)544-0944

DANIELLE HERBERT

Business Office Manager, Meridian Senior

(352)592-1150

RACHAEL FRONK

(813)610-1214