

[CONTACT INFORMATION]

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[SUMMARY]

Creative and dedicated **Executive Chef** with 15 years of experience, including 7 years leading high-volume, fine-dining kitchens. Expertise in **Modern American and French cuisine**, menu development, and kitchen operations management. Proven ability to maintain low food cost, uphold 5-star standards, and mentor culinary teams.

[CORE COMPETENCIES]

- * Menu & Recipe Development (Focus on Seasonal/Local Sourcing)
- * Inventory & Cost Control (Achieved an average 28% food cost)
- * Team Leadership & Staff Training (Hiring, Scheduling, Mentoring)
- * Kitchen Operations & Efficiency
- * Food Safety & Sanitation (ServSafe Certified)

[PROFESSIONAL EXPERIENCE]

Executive Chef | The Metropolitan Grill (Fine Dining) | San Francisco, CA

(May 2018 – Present)

- * Managed all BOH operations for a 150-seat, high-volume restaurant, overseeing a staff of 20 culinary professionals.
- * Conceptualized and executed seasonal dinner and catering menus, resulting in a **15% increase** in average check price.
- * Managed all purchasing and vendor relationships, negotiating favorable terms to maintain cost targets.

- * Consistently achieved top-tier ratings in health department inspections.

Sous Chef | La Fleur Bistro (French Cuisine) | San Francisco, CA

(Jun 2014 – Apr 2018)

- * Directed daily prep and service during the Head Chef's absence.

- * Trained all new kitchen staff on station setup, knife skills, and portion control.

[EDUCATION & CERTIFICATIONS]

Associate of Occupational Studies (AOS) in Culinary Arts | The Culinary Institute of America (CIA) | Hyde Park, NY

(2014)

Certification: ServSafe Manager Certification