**Michael Keaton**

67 McDonald Avenue ● North Platte, NE 55343 ● (999) 909-9029 ● michael @ email . com

**CHEF**

Committed to provide consistent, fresh, and delicious meals.

Courteous and respectful culinary professional with 5+ years’ extensive experience in menu development, food preparation and culinary staff management. Exceptional food preparation and staff supervision skills and ability to strengthen kitchen operations while maximizing patrons base. Well versed in handling food inventory and ordering supplies.

• Track record of upholding highest standards for kitchen cleanliness

• Serve Safe Certified – 2007

• Bilingual: English and Spanish

**CULINARY EXCELLENCE**

• Awarded Chef of Chefs Award owing to extraordinary culinary services

• Introduced new standards of food presentation and delivery

• Maintained composure, politeness and professionalism in all work situations

• Collaborated efforts with the head chef at Hyatt to make a 20 feet pizza for the Guinness Records

**PROFESSIONAL EXPERIENCE**

Chef | Frugen, North Platte, NE Sep 2009 – Present

• Run day-to-day operations of kitchen

• Develop menu and prepare a wide variety of foods

• Oversee and participate in food preparation and production

• Determine quantities to be cooked and servings to be served

• Keep food expenditure within budget

• Coach, teach and train kitchen staff

• Ensure that the kitchen staff is attired properly and in accordance with the restaurant’s guidelines

• Ensured proper sanitation standards

Assistant Sous Chef | Hyatt – Los Angeles, CA May 2007 – Sep 2009

• Assisted the executive chef with all areas of food production for 100 seat dining facility

• Prepared daily grilled food at poolside restaurant for 150+ guests

• Oversaw team of seven servers

• Planed, coordinated and implemented special events and holiday functions

• Perform cleanliness and hygiene duties

EDUCATIONAL BACKGROUND

University of California – Los Angeles, CA 2006

Bachelor of Arts in Food Management

ABC Culinary School – Los Angeles, CA 2004

Associate in Applied Science, Culinary Arts

ADDITIONAL CAPABILITIES

• Self-starter with positive attitude

• Flexible schedule

• Strong attention to hazard control points

• Exceptional ability to work with high volumes in a fast paced environment

• Capable of lifting and moving heavy products