

Culinary Example

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KITCHEN MANAGER | SOUS CHEF

Bringing 10 + Years of Professional Experience in Culinary Arts & Training as Follows:

- | | | |
|--------------------------------------|----------------------|---------------------------|
| ◆ Menu Design | ◆ Kitchen Management | ◆ Business/Revenue Growth |
| ◆ Meal Preparation | ◆ Staff Management | ◆ Team Building |
| ◆ Special Events Catering & Planning | ◆ Project Management | ◆ Training Analysis |
| ◆ Inventory Control | ◆ Customer Service | ◆ Cost Reduction |
| | ◆ Purchasing | |

CORE COMPETENCIES

Recognized throughout career for being a visionary Chef and Corporate Trainer leveraging in-depth knowledge of the marketplace and the competitor landscape to significantly increase revenue and operational efficiency. Solid organizational, communication, and team building skills. Adept at conveying complex menu concepts in a simple and compelling manner. Expertise in Culinary Art trends, such as food preparation, menu development, event planning/catering, and inventory purchasing/control.

- ⇒ Results-driven with extensive Corporate Training experience and solid expertise in the areas of restaurant management, hospitality, cooking, and conflict management.
- ⇒ Highly skilled in creating eye appealing menus, maintaining high levels of sanitation and cleanliness, and resolving various issues in a timely manner.
- ⇒ Proven ability to effectively handle multi-task levels of responsibility with minimal direction from superiors while supervising personnel, providing team leadership, motivation, and development.
- ⇒ Demonstrates knowledge and experience in a diverse range of cuisines.

PROFESSIONAL PROFILE

Love the Kitchen Cooking School

Apr. 2008 – Present

Kitchen Assistant

Assisted Owner with setup and preparation of food and materials for classroom presentations while involved in all aspects of instruction and demonstration of meals, as well as ensuring food safety, sanitation, and cleanup.

Ongoing, Various Clienteles

May 2006 – Present

Personal Chef

Provides catering at dinner parties and special functions for a diverse clientele while teaching private cooking classes custom designed to suit client requirements. Develops menus in coherence with client dietary needs.

St. Maria Restaurant

Oct. 2004 – May 2006

Private Chef

Planned and executed daily meals for parish priest according to client requests and dietary needs, as well as catered to various events, including annual staff Christmas Party, penance dinners, and other group events.

Moses Pastries

May 2001 – Mar. 2002

Pastry, Pantry Supervisor

Supervised pastry and pantry staff and substitute Grill Cook. Gained extensive experience with production/preparation of food for all stations of service, banquets, and offsite special events. Assisted Chef with inventory control, purchasing, menu development, and recipe testing.

PROFESSIONAL EXPERIENCE

(Continued)

Silver & Gold Golf Club

Dec. 2000 – May 2001

Cook

Prepared for breakfast and lunch daily while performing pantry cooking, grill cooking, special events catering, menu costing, purchasing of inventory, and receiving.

Starbucks

Jul. 2000 – Dec. 2000

Barista

Held accountable for various aspects of service, including front registers, expediting, espresso bar, and stocking supplies/inventory.

Health Systems PMT

Nov. 1994 – May 2000

Corporate Training Specialist | Client Services Trainer | CSR, Client Specialist

Held numerous roles in the delivery of corporate training material, conducting of training needs analysis for various departments, training of all new client services reps, and resolution of client issues.

CERTIFICATIONS | TRAINING

Hospitality Supervision Certificate | Instructional Design Course & Training Needs Analysis Course
Creative Training Techniques Course | Leading Effective Meetings & Handling Conflicts
Performance Consulting Workshop | Communication Skills Workshop | Affirming Cultural Diversity
How to Supervise | MS Office Training (PowerPoint, Word, Access, Project, Excel)

EDUCATION

Scottsdale Culinary Institute

Associate of Occupational Studies, 2001

Major: Le Cordon Bleu Culinary Arts

Honors Graduate, Le Cordon Bleu Diploma Awarded

Arizona State University

B.S., Justice Studies, 1993

Major: Justice Studies

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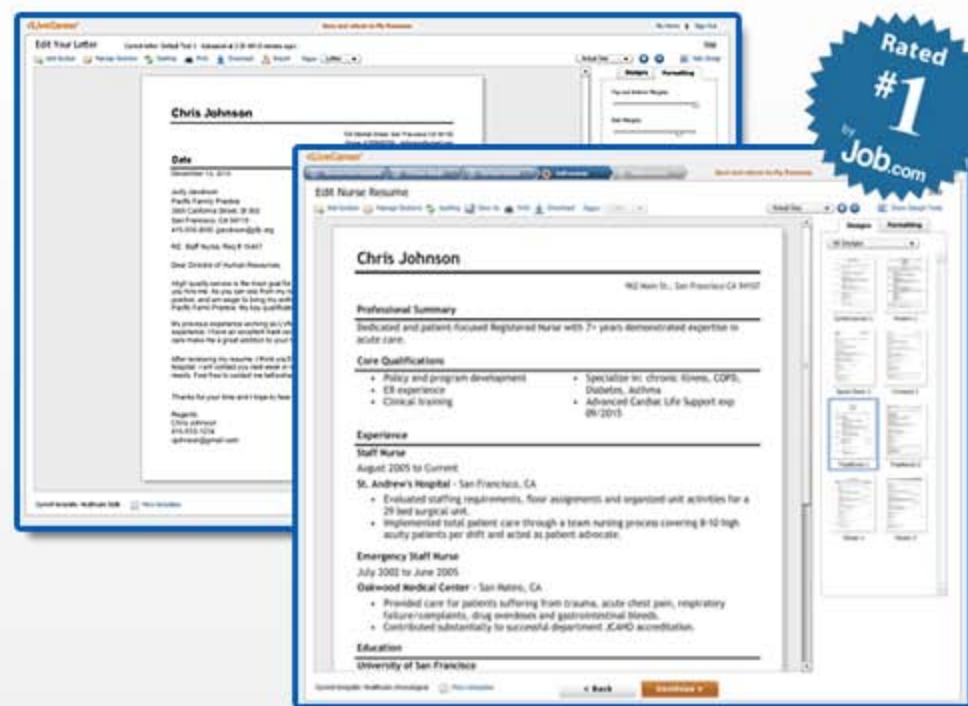
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