

NAME OF CLIENT

Torrance, California 12345 □ 123.456.7890 □ rpwmail@gmail.com

EXECUTIVE SOUS CHEF

*Restaurant and Kitchen Operations | Budget and Inventory Management | Regulatory Compliance
Food and Labor Cost Control | Cuisine Development | Guest Relationships | Staff Training and Supervision*

QUALIFICATIONS PROFILE

Dedicated, creative, and highly skilled chef with more than 15 years of culinary background and solid track record of success in creating exceptional menus, delivering excellent dining experience, and providing customer satisfaction

Expert at managing all facets of food operations, including food preparation, menu planning, and food cost reduction; while ensuring strict compliance with all organizational standards and regulations. Equipped with adeptness in providing strategic direction to kitchen staff with the production and presentation of all foods in a safe and sanitary work environment.

PROFESSIONAL EXPERIENCE

ABC COMPANY, TORRANCE, CA

Chef Director ■ 2016–Present

- Render oversight to the entire restaurant operations with \$400K in total annual sales, \$100K café sales, and \$300K catering sales
- Manage the daily production for the café and conference dining while handling 150 daily covers
- Take charge of the daily finances while ensuring the maintenance of budgeted product and labor cost

Career Highlight:

- ✓ Successfully received an “A” ranking from the New York City Department of Health for the past two years

Sous Chef ■ 2015

- Provided direct assistance to the executive chef in managing all culinary operations, which included executive dining room, catering, and café with \$4.3M in total annual sales
- Supervised the performance of 22 culinary staff union associates
- Assumed and handled roughly 2000 covers on a daily basis

Career Highlight:

- ✓ Earned an “A” recognition from the New York City Department of Health for three consecutive years

Chef ■ Nov 2004–201




- Administered the entire culinary operations of the restaurant while managing approximately \$500K annual sales
- Formulated creative and seasonal menus for corporate cafeterias, conference dining, and catered events

Career Highlights:

- ✓ Obtained a 93% HSS rating by managing the sanitation standards within Hazard Analysis and Critical Control Points (HACCP) and government regulations
- ✓ Acquired an “A” ranking from the New York City Department of Health
- ✓ Achieved a minimal turnover rate by expertly managing ten culinary staff
- ✓ Ensured consistent maintenance of food and product cost through keen monitoring and management of inventory and ordering while retaining a 100% compliance rating with Food Buy

DEF COMPANY, TORRANCE, CA

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Executive Sous Chef ■ May 2000–Oct 2004

- Functioned as the second-in-charge for the 4-diamond, 171-room, full-service hotel and conference center
- Facilitated the additional training regarding front of the house activities

Career Highlight:

- Created menus for a daily changing dinner service as well as organized the tasks 25 kitchen personnel while ensuring maintenance of a 31% food cost

EDUCATION

Associate of Occupational Studies in Culinary Arts

CULINARY INSTITUTE OF AMERICA, HYDE PARK, NY

CERTIFICATION

New York City Department of Health and Sanitation