

JOHN SMITH

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WORK EXPERIENCE

Sous Chef

Dec 2020 – Mar 2022

Company Name

City, Province

- Developed creative menus for daily specials, resulting in a 10% increase in customer satisfaction ratings
- Directed the preparation of main and side dishes, utilizing a variety of cooking techniques to ensure quality and presentation standards were met
- Scheduled and supervised kitchen helpers while maintaining high quality of service at all times
- Estimated daily/weekly/monthly food requirements based on number of customers served and projected sales figures, ordering supplies from vendors as needed within established budgetary limits

Sous Chef

Sep 2018 – Dec 2020

Company Name

City, Province

- Developed menus to meet customer preferences, seasonal offerings and cost objectives while demonstrating new cooking techniques and equipment to educate kitchen staff
- Utilized modern technology such as digital ordering systems for efficient food preparation management which resulted in improved service delivery times by 20%
- Streamlined the inventory process with an automated system that tracked stock levels on a daily basis, resulting in 15% reduction of wastage due to expired ingredients
- Created innovative recipes utilizing locally sourced produce from local farmers markets

Grill Chef

Sep 2018 – Dec 2020

Company Name

City, Province

- Spearheaded the daily operations of a busy grill kitchen, ensuring that all orders were prepared to meet high standards and customer satisfaction, increasing repeat customers by 20%
- Managed inventory levels for all grilling ingredients, proactively reordering items as needed while maintaining budget guidelines, reducing costs associated with overstocking
- Utilized advanced cooking techniques such as reverse-searing to create unique flavor profiles that helped differentiate the restaurant from competitors
- Established quality control protocols for food preparation and presentation, resulting in improved customer feedback ratings on social media platforms

Line Cook

Sep 2018 – Dec 2020

Company Name

City, Province

- Executed daily kitchen prep tasks such as making fresh pasta, grilling and boiling with precision and speed, consistently achieved high standards of quality while adhering to all health regulations
- Maintained excellent communication between front-of-house staff members regarding orders placed throughout service hours, effectively managing time constraints resulting in improved customer satisfaction
- Monitored stock levels at all times, ensuring there was enough inventory available for service without overstocking or under-ordering supplies
- Created a variety of Italian pizzas from scratch using traditional recipes that were approved by the restaurant's head chef, regularly receiving positive feedback from customers on the taste and presentation

CERTIFICATIONS

Culinary Mastery Diploma (CMD) | International Gourmet Institute

Aug 2021

EDUCATION

University Name

Master of Arts in Economics

Jan 2017

City, Province

University Name

Bachelor of Science in Information Security

Jan 2015

City, Province

SKILLS

- Conflict Resolution
- Risk Management
- Project Management
- Team Leadership
- Conflict Resolution
- Interpersonal Skills
- Microsoft Office
- Budgeting
- Change Management
- Contract Negotiation
- Process Improvement
- Staff Management