Rosa Gutierrez

Banquet Chef

Banquet chef with 5 years in hotel and conference kitchens, now running banquet production for a 450-room convention hotel. Plans production for events of 20 to 1,500 guests, leads a team of 18 cooks, and keeps presentation, sanitation and food cost steady from breakfast meetings to gala dinners.

rosa.gutierrez@email.com (615) 555-0145 Nashville, TN linkedin.com/in/rosagutierrez

EXPERIENCE

Banquet Chef

03/2024 - Present

The Riverfront Convention Hotel — Nashville, TN

Convention hotel with 450 rooms and 40,000 square feet of meeting and event space.

- Plan banquet production for 600 events a year, including galas of up to 1,500 guests.
- Lead 18 banquet cooks and 3 supervisors, building weekly schedules from banquet event orders.
- Track food cost per event in Excel, holding banquet food cost at 26% across 2025.
- Design 3 new banquet menus with the catering team, adding plated and action-station options sold to 120 groups.

Banquet Cook

06/2021 - 02/2024

Brentwood Executive Conference Center — Brentwood, TN

Conference center hosting corporate meetings and weddings for up to 600 guests.

- Cooked and plated banquet meals for up to 600 guests, holding food at safe temperatures through service.
- Handled food preparation for about 40 hotel pans per event from scaled recipes and banquet orders.
- Set up buffets and carving stations with attention to detail on presentation and allergen labels.
- Trained 5 new banquet cooks on knife skills and cooking techniques as acting weekend lead.

SKILLS

Cooking Techniques
Food Preparation
Knife Skills
Sanitation
Presentation
Planning
Excel
Microsoft Office Suite
Leadership
Attention to Detail

EDUCATION

Associate of Applied Science

05/2021

Nashville State Community College

Nashville, TN

Culinary Arts

CERTIFICATES

ServSafe Food Protection Manager

05/2023

National Restaurant Association