

# Jane Doe

## Chef Intern

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## SUMMARY

Results-driven and creative Chef Intern with 2+ years of experience in high-volume kitchens, proficient in menu planning, food preparation, and team management. Proven track record of improving kitchen efficiency by 25% and reducing food waste by 15%. Skilled in culinary arts, kitchen operations, and customer service.

## EXPERIENCE

### Chef Intern

#### The Fine Dining Restaurant

Assisted in food preparation, presentation, and plating for a 200-seat restaurant, ensuring high-quality dishes and exceeding customer expectations. Collaborated with the executive chef to develop new menu items, resulting in a 10% increase in sales. Managed a team of 5 kitchen staff, providing training and guidance to improve kitchen efficiency and reduce errors by 20%.

📅 Jun 2020 - Aug 2020 📍 New York, NY

- Prepared and cooked menu items to high standards of quality and presentation
- Developed and implemented new recipes and menu items, resulting in a 15% increase in customer satisfaction
- Managed kitchen stock, ordered supplies, and controlled food costs, reducing waste by 10%
- Trained and supervised junior kitchen staff, improving team productivity by 25%

### Kitchen Assistant

#### The Busy Bistro

Supported the kitchen team in food preparation, cooking, and presentation for a fast-paced bistro, ensuring timely and high-quality service. Assisted in menu planning, food ordering, and inventory management, reducing food costs by 12% and improving kitchen efficiency by 18%.

📅 Jan 2019 - May 2020 📍 Los Angeles, CA

- Assisted in food preparation, cooking, and presentation for a 100-seat bistro
- Developed and implemented a new inventory management system, reducing stock levels by 15%
- Collaborated with the head chef to create new menu items, resulting in a 12% increase in sales
- Provided excellent customer service, responding to customer feedback and improving customer satisfaction by 20%

## PROJECTS

### Menu Development Project

Project Lead

📅 Mar 2020 - May 2020

Developed and implemented a new menu for a 200-seat restaurant, resulting in a 15% increase in sales and a 20% increase in customer satisfaction.

Menu planning software • Food cost analysis tools

### Kitchen Efficiency Project

Team Member

📅 Jan 2019 - Mar 2019

## SKILLS

Culinary arts

Kitchen operations

Menu planning

Food preparation

Team management

Customer service

Food safety and sanitation

Inventory management

## LANGUAGES

English ●●●●●

Spanish ●●●●●

## EDUCATION

### Associate's Degree

The Culinary Institute

📅 Jan 2018 - Dec 2019

📍 Chicago, IL

Culinary Arts • 3.5

## CERTIFICATES

### Food Safety Certification

📅 Jun 2019

📁 The National Restaurant Association

Certified in food safety and sanitation, demonstrating knowledge and understanding of safe food handling practices.

### Culinary Arts Certification

📅 Dec 2019

📁 The American Culinary Federation

Certified in culinary arts, demonstrating expertise in cooking techniques, menu planning, and kitchen management.

## STRENGTHS

### Leadership

Analyzed and improved kitchen workflows, resulting in a 25% reduction in food waste and a 20% increase in kitchen efficiency.

Kitchen management software • Time management tools

Proven ability to lead and motivate team members to achieve high-quality results and exceed customer expectations.

### **Creativity**

Skilled in developing new and innovative menu items, presentations, and culinary techniques to enhance customer experience and drive business growth.

### **Attention to detail**

Meticulous attention to detail in food preparation, presentation, and plating, ensuring high-quality dishes and exceeding customer expectations.

## **AWARDS**

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### **Best Chef Award**

📅 Mar 2020

🏠 The Culinary Institute

Awarded for outstanding culinary skills, creativity, and leadership in the kitchen.

### **Kitchen Efficiency Award**

📅 Jan 2019

🏠 The Busy Bistro

Awarded for improving kitchen efficiency, reducing food waste, and enhancing customer satisfaction.