

John Smith

Executive Chef

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Summary

Results-driven Executive Chef with 10+ years of experience in high-end restaurants, hotels, and catering services, seeking to leverage culinary expertise and leadership skills to drive kitchen excellence and revenue growth.

Experience

Executive Chef

The Grand Hotel • New York, NY • Jan 2018 - Present

Oversee daily kitchen operations, manage inventory, and maintain high standards of quality and presentation

- Developed and implemented menus that increased sales by 25% within 6 months
- Managed a team of 20 kitchen staff, reducing turnover by 30% through effective training and mentoring
- Maintained a 95% customer satisfaction rating through rigorous quality control and attention to detail

Sous Chef

Bistro Bliss • Los Angeles, CA • Jun 2015 - Dec 2017

Assisted the Executive Chef in menu planning, food preparation, and kitchen management

- Created and executed catering menus for high-profile events, resulting in a 50% increase in catering sales
- Collaborated with the culinary team to launch a new menu, which received a 4-star review from the LA Times
- Reduced food costs by 10% through effective inventory management and supplier negotiations

Education

Associate's Degree in Culinary Arts

Culinary Institute of America • Hyde Park, NY • 2008 - 2010

Culinary Arts • 3.8

Skills

Menu Development

Kitchen Management

Culinary Techniques

Team Leadership

Food Safety and Sanitation

Inventory Management

Supplier Negotiation

Customer Service

Marketing and Promotion