

# JANE DOE

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## SUMMARY

Results-driven Executive Sous Chef with 8+ years of experience in high-volume kitchen operations, menu planning, and staff management. Proven track record of increasing efficiency, reducing costs, and improving customer satisfaction.

## SKILLS

- Cooking Techniques
- Kitchen Management
- Menu Planning
- Staff Training
- Food Safety and Sanitation
- Inventory Management
- Supplier Negotiation
- Time Management
- Communication

## LANGUAGES

English • Native

Spanish • Fluent

## CERTIFICATES

### Food Safety Certification

National Restaurant  
Association

Jan 2015

Certified in food safety and  
sanitation practices

## AWARDS

### Best Chef Award

The Culinary Institute of  
America

Jun 2019

Recognized as one of the top  
chefs in the industry

## STRENGTHS

### Leadership

Proven ability to lead and motivate  
teams to achieve high  
performance and efficiency

## EXPERIENCE

### Executive Sous Chef

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

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

- Increased kitchen efficiency by 25% through implementation of new workflow processes
- Maintained a 95% customer satisfaction rating through consistent food quality and presentation
- Reduced food costs by 10% through effective inventory management and supplier negotiations
- Trained and mentored junior staff members, resulting in a 20% increase in team productivity

### Sous Chef

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

Assisted the Executive Chef in kitchen operations, menu planning, and staff management

- Developed and implemented new menu items, resulting in a 15% increase in sales
- Improved kitchen safety and sanitation standards, reducing accidents by 30%
- Collaborated with the Executive Chef to create a comprehensive kitchen training program, increasing staff retention by 25%
- Participated in food cost control and inventory management, reducing waste by 12%

## EDUCATION

### Associate's Degree

The Culinary Institute of America • Hyde Park, NY • Jan 2010 - May 2012  
Culinary Arts • 3.5

## PROJECTS

### Kitchen Renovation Project

Project Manager • Mar 2020 - Jun 2020

Led a team to redesign and renovate the kitchen, resulting in a 20% increase in efficiency and a 15% reduction in energy costs

Autodesk AutoCAD • Kitchen design software

## Menu Development

Skilled in creating innovative and profitable menus that drive sales and customer satisfaction

## REFERENCES

**John Doe**, Executive Chef  
Supervisor  
john.doe@thegrandhotel.com

## HOBBIES

Cooking  
Food Blogging