Gabriel Moreau

Research Chef

gabriel.moreau@email.com (404) 555-0191 Atlanta, GA linkedin.com/in/gabrielmoreau

Summary

Research Chef with 6 years in restaurant kitchens and foodservice R&D, trained in culinary nutrition and food science. Turns chef-driven recipe development into benchtop prototyping and plant-ready formulas, with 25+ items now on national restaurant menus. Runs sensory evaluation sessions and customer presentations for chain accounts.

Experience

Research Chef

03/2022 - Present

Peachtree Culinary Solutions Atlanta, GA

Custom sauce, marinade and prepared-food manufacturer for restaurant chains.

- **Create sauces and entrees through benchtop prototyping, commercializing 25+ items for 8 chain customers.**
- **Translate gold standard recipes into product formulation sheets that hold flavor through cook-chill and freezing.**
- **Deliver customer presentations and cuttings at chain test kitchens, showing 3-5 concepts per visit.**
- **Partner with plant teams on scale-up from 5-gallon batches to 300-gallon kettles.**

Sous Chef

06/2020 - 02/2022

Magnolia Table & Bar Charlotte, NC

120-seat Southern restaurant serving 350 covers on weekend nights.

- **Led menu development for 4 seasonal menus a year, writing recipe cards for every new dish.**
- **Lowered food costing from 34% to 29% by reworking portion specs and supplier orders.**
- **Supervised a line of 9 cooks and enforced ServSafe food safety practices on every shift.**
- **Trained new cooks on knife skills, station setup and plating standards.**

Education

Bachelor of Science

05/2020

Johnson & Wales University Charlotte, NC

Culinary Nutrition

Skills

- **Recipe Development**
- **Benchtop Prototyping**
- **Product Formulation**
- **Gold Standard Recipes**
- **Sensory Evaluation**
- **Scale-Up**
- **Menu Development**
- **Food Costing**
- **ServSafe**
- **Customer Presentations**

Certificates

Certified Research Chef (CRC)

10/2024

Research Chefs Association

ServSafe Food Protection Manager

02/2023

National Restaurant Association