



Jane Doe

Sous Chef

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Summary

Results-driven Sous Chef with 5+ years of experience in high-volume kitchens, skilled in menu planning, inventory management, and team leadership. Proven track record of increasing efficiency by 25% and reducing food costs by 15% through effective inventory control and menu engineering.

Experience

Sous Chef Jan 2018 - Present
The Gourmet Restaurant New York, NY

Assist the Executive Chef in managing daily kitchen operations, including menu planning, inventory management, and staff supervision. Achievements: increased kitchen efficiency by 30% through process improvements, reduced food costs by 12% through effective inventory control, and maintained a 95% customer satisfaction rating through consistent food quality and presentation.

- Managed a team of 10 line cooks and ensured seamless service during peak hours
- Collaborated with the Executive Chef to develop new menus and specials, resulting in a 20% increase in sales

Junior Sous Chef Jun 2015 - Dec 2017
Bistro Bliss Los Angeles, CA

Assisted the Sous Chef in daily kitchen operations, including food preparation, plating, and presentation. Achievements: increased food preparation speed by 25% through streamlined processes, reduced waste by 10% through effective inventory management, and maintained a 90% customer satisfaction rating through consistent food quality and presentation.

- Prepared and cooked menu items to order, ensuring high-quality presentation and flavor
- Maintained a clean and organized kitchen environment, adhering to health and safety standards

Languages

English Native
Spanish Fluent

Skills

Kitchen Management, Menu Planning, Inventory Management, Team Leadership, Food Safety and Sanitation, Menu Engineering

Education

Associate's Degree Jun 2015
The Culinary Institute of America Hyde Park, NY
Culinary Arts 3.5

Projects

Menu Development Project Mar 2020 - Jun 2020
Project Lead
Collaborated with the Executive Chef to develop a new menu for The Gourmet Restaurant, resulting in a 25% increase in sales and a 15% increase in customer satisfaction.
Menu Engineering Software · Inventory Management Software

Certificates

Food Safety Certification Jan 2018
National Restaurant Association
Certified in food safety and sanitation practices

References

John Doe, Executive Chef
Supervisor john.doe@email.com

Hobbies

Cooking