



Emily Johnson

Special Dietary Chef

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Summary

Highly skilled and experienced Special Dietary Chef with a strong background in creating delicious and healthy meals for individuals with specific dietary needs. Proven track record of success in managing kitchen operations, leading culinary teams, and developing innovative recipes.

Experience

Special Dietary Chef Jan 2020 - Present
Green Valley Restaurant New York, USA

Plan, prepare, and cook meals for guests with special dietary requirements, including gluten-free, vegan, and low-sodium options. Manage a team of 5 kitchen staff, ensuring high-quality dishes and efficient service. Collaborate with nutritionists and dietitians to develop healthy and balanced menus. Implemented a new menu planning system, resulting in a 25% increase in customer satisfaction and a 15% reduction in food costs.

- Menu planning and execution
- Kitchen staff management
- Nutrition and diet collaboration
- Customer service and feedback

Sous Chef Jun 2018 - Dec 2019
The Healthy Bite Cafe Los Angeles, USA

Assisted the Executive Chef in managing kitchen operations, including inventory management, meal preparation, and staff supervision. Developed and implemented a new recipe for a vegan and gluten-free salad, which became a top-selling item on the menu. Trained and mentored new kitchen staff, resulting in a 30% increase in team productivity and a 20% decrease in staff turnover.

Languages

English Native
Spanish Fluent

Skills

Menu planning and execution,
Kitchen staff management,
Nutrition and diet collaboration,
Customer service and feedback,
Inventory management,
Meal preparation and presentation

Education

Associate's Degree 2015 - 2017
The Culinary Institute of America Hyde Park, USA
Culinary Arts 3.5

Projects

Special Dietary Menu Development 2020
Lead Chef
Developed a new menu for a special dietary chef position, featuring 10 healthy and delicious recipes for individuals with dietary restrictions.
Menu planning software · Nutrition analysis tools

Certificates

Food Safety Certification 2018
National Restaurant Association
Certified in food safety and handling practices.

References

Jane Doe, Executive Chef
Former Supervisor jane.doe@example.com

Hobbies

Cooking and recipe development