

[FULL NAME]

[Chef]

[Street Address], [City, State, Zip Code] | [Phone Number] | [Email Address] | [LinkedIn Profile URL or Portfolio Link]

Dedicated and creative culinary professional with extensive experience in menu development, kitchen management, and team leadership within a fast-paced hotel environment. Committed to upholding the highest standards of food quality, safety, and presentation. Collaborative and results-oriented, with a proven ability to optimize kitchen operations, control costs, and inspire a positive and productive culinary team.

EXPERIENCE

20XX – Present

Executive Chef | [Hotel Name] | [City, State]

- Directed all kitchen operations, including menu planning, food preparation, and staff supervision for multiple dining outlets.
- Managed inventory and procurement, negotiating with suppliers to ensure high-quality ingredients while consistently meeting food cost targets.

20XX – 20XX

Sous Chef | [Restaurant/Hotel Name] | [City, State]

- Assisted the Head Chef in daily kitchen management, including scheduling, training, and performance evaluations for a team of 10+ cooks and kitchen staff.
- Spearheaded the development and execution of the daily "specials," creatively utilizing fresh, local ingredients.

EDUCATION

June 20XX

Associate of Applied Science in Culinary Arts | [Culinary School Name]

- Graduated with honors, specializing in advanced culinary techniques and international cuisine.
- Completed a certified food safety and sanitation course.
- Relevant coursework: Gastronomy, Food Service Management, Baking & Pastry Arts.

SKILLS

- Menu Development & Food Cost Control
- Team Leadership & Training
- Health, Safety & Sanitation (HACCP)
- Culinary Techniques & Plating
- Inventory & Supply Management
- Proficiency in French & Italian Cuisine