JOHN DOE

123 Main Street, City, State 11111

email@email.com | 555-555-5555

LINE COOK

Summary: Talented and quality-oriented Chef de Partie with 15+ years of experience in classical and contemporary cooking styles encompassing European and American cuisine. ServSafe certified with skills in high-volume production, casual, fine, and banquet dining, and catering for special events. Results-driven manager with background in startup enterprises, strategic planning, and purchasing/procurement. Respected supervisor with proven abilities in directing employees and training staff to improve kitchen operations.

Food Preparation & Presentation ■ Inventory Control ■ Menu Development ■ Scheduling
Kitchen Management ■ Safety & Sanitation ■ Food & Labor (F&L) Cost Control ■ Customer Satisfaction
Quality Control/Assurance ■ Leadership & Teambuilding ■ Overhead Reduction ■ Knife Handling

SELECTED PROFESSIONAL HIGHLIGHTS

- Supervised 20–30 kitchen and bar staff preparing and delivering pub-style food at ABC Club/ABC Barracks and ABC Restaurant, handling workflow planning to guarantee timely service and customer satisfaction.
- Enlisted to assist in establishing 2 restaurants located on military base in Country; made monthly adjustments to menu to maximize use of local ingredients and seasonal delicacies.
- Fulfilled multiple roles as Line Cook for ABC Golf Club, working at pantry, sauté, and grill stations, directing catering for special events, and effectively prioritizing and expediting orders to serve as many as 250 guests per hour.
- As Line Chef for ABC Café, held full responsibility for training entire staff on time management and portion control; oversaw purchasing functions and ensured excellent customer service.
- Designed well-received daily specials as Line Cook for ABC Landing; personally sourced ingredients and maintained cleanliness of broiler, fryers, and kitchen.
- Developed reputation throughout career as well-rounded chef able to transfer seamlessly between multiple stations including cold food preparation, soup, broiler, grill, and sauté.

CAREER TIMELINE

Private Chef/Caregiver: Private Client | City, State	2009–2012
Line Cook: ABC Landing | City, State	2008–2009
Line Chef/Grill Chef: ABC Club/ABC Barracks| City, State	2007–2008
Breakfast Cook: ABC Resort & Spa | City, State	2007
Line Chef: ABC Café | City, State	2006–2007
Line Cook (Seasonal): ABC Golf Club | City, State	2005–2006
Line Chef: ABC Restaurant | City, State	2004–2005
Line Cook: ABC Restaurants (123 Club & 456 Diner) | City, State	2003–2004

EDUCATION & PROFESSIONAL DEVELOPMENT

AOS in Culinary Arts, Culinary Academy, City, State

Certificate of Proficiency in Culinary Arts, Culinary Academy, City, State

California ServSafe Food Handler Certification