
Apprentice Chef Resume

Job Objective

To work as an Apprentice Chef for your organization.

Highlights of Qualifications:

- Strong experience in preparing fine dining dishes
 - Wide experience working in hospitality industry
 - Profound knowledge of using fresh ingredients for cooking food
 - Sound knowledge of kitchen appliances and equipments
 - Proficient in exceptional cooking techniques
 - Familiarity with health and safety regulations related to cooking
 - Ability to multi task and work in busy, fast paced kitchen environment
 - Ability to learn different features of cooking while assisting Head Chef
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Professional Experience:

Apprentice Chef

Desert Mountain Club, Matthews, NC

August 2007 – Present

- Monitored and promoted kitchen hygiene and safety practices.
- Maintained kitchen area neat and clean.
- Ensured smooth running of kitchen operations and incorporated meals preparation in accordance.
- Contributed in menu planning and determined related cost.
- Supervised food preparation activities and ensured food was stored appropriately.
- Managed customer relations as needed.
- Attended all training and meetings as assigned.

Apprentice Chef

Valley View Casino and Hotel, Matthews, NC

May 2004 – July 2007

- Provided assistance to chef for meals preparation.
 - Ensured all cooking equipments are well maintained and operational.
 - Helped in cooking and storing food items.
 - Ensure all cleaning instructions and schedules were followed at kitchen.
 - Sanitized food preparation and storage area.
 - Prepared food as per given quality and quantity.
 - Maintained quality of food delivered and raw materials received.
 - Ensured food was prepared and served on time in apt manner.
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Education:

Bachelor's Degree in Culinary Arts

Southeast Arkansas College, Pine Bluff, AR

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