
Banquet Chef Resume

Job Objective

To work as a Banquet Chef with your organization where I can employ my excellent culinary services.

Highlights of Qualifications:

- Strong experience working in F & B and cookery industry
 - Deep knowledge of cooking, storage and handling techniques
 - Sound knowledge of kitchen equipments used in food preparation
 - Immense technical knowledge about food production and serving in banquet
 - Skilled at reading and comprehending banquet related documents plus paper work
 - Proficient in food presentation and menu design
 - Familiarity with culinary principles, standards, techniques and equipment
 - Good understanding of grilling, sautéing, broiling and baking
 - Ability to construe directions provided in verbal and writing
 - Ability to make best use of cooking principles, procedures and equipments for food production and presentation
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Professional Experience:

Banquet Chef
Destination Hotels & Resorts, Jackson, MS
August 2007 – Present

- Planned, aligned and administered food production and presentation in banquets.
- Performed follow up activities meeting highest laid benchmarks.
- Supervised and contributed in all cooking operations in routine banquet.
- Adhered to all rules and regulations related to banquet safety and cleanliness.
- Overlooked productivity and performance of team members.
- Inspected visually, opted and used quality dishes and beverages exclusively.
- Provided assistance in conceptualizing and developing menus.
- Implemented new-fangled menus and provided required training .

Banquet Chef
Kimpton Hotels and Restaurants, Jackson, MS
May 2004 – July 2007

- Prevented wastage, spoilage and contamination of food.
 - Enforced apt sanitations schedules and practices.
 - Planned and cooked all food items as ordered on routine as well as for special occasions and guests.
 - Organized duties of cooks and helpers involved in food production.
 - Provided directions on food presentations in various styles.
 - Developed attractive and creative displays of food items.
 - Provided assistance in enrollment, training and obedience of entire kitchen personnel.
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Education:

Bachelor's Degree in Culinary Arts Management
Rose State College, Midwest City, OK

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