
Chef Consultant Resume

Job Objective

Seeking to obtain a Chef Consultant position with an organization where I can utilize my skills and be an asset to the employer.

Work Experience:

Chef Consultant, August 2005 – Present
Sysco, Spencer, IA

- Achieved additional sales in existing accounts by providing product and pricing comparisons, competitive product cuttings and effective product selection scenarios.
- Increased sales by developing recipe with a product focus, menu analysis and development.
- Educated customer on reducing expenses and increasing profits, food cost consulting and wait staff training.

Chef Consultant, May 2000 – July 2005
Boca Raton Resort & Club, Spencer, IA

- Maintained price controls and food cost goals.
 - Selected of appropriate menu items to fit each restaurant.
 - Supervised all kitchen staff, to include utility staff, scheduling, ordering of all kitchen supplies to include produce, seafood, utensils, dry and canned goods, dairy products and equipment.
 - Conducted all inventory counts, oversaw stewarding of kitchen area, scheduled repair and maintenance of equipment.
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Summary of Qualifications:

- Extensive experience working in restaurant operations and in culinary environment
 - In-depth knowledge of ingredient information and nutri-facts for Prepared Foods products
 - Excellent communication and organizational skills
 - Strong time management and self-motivational skills
 - Proficient with Microsoft Word, Excel, PowerPoint, and MenuPro
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Education:

Bachelor of Science in Hotel and Restaurant management, Graceland University, Iowa, IA

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