
Chef Manager Resume

Job Objective

To obtain a position as Chef Manager with an established company in where I can enhance my skills and help the company to grow.

Highlights of Qualifications:

- Admirable experience in selecting and interviewing employees
 - Remarkable knowledge of HACCP and food code
 - Exceptional knowledge of budget development and Microsoft Office applications
 - Ability to manage and prioritize multiple projects
 - Ability to prepare and analyze all financial statements
 - Ability to provide training to team members
 - Amazing communication skills in both oral and written forms
 - Proficient in providing exceptional customer service
 - Familiarity in accounting principles
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Professional Experience:

Chef Manager
Sodexo Inc., Colton, CA
October 2008 – Present

- Prepared list of daily menu items on regular basis.
- Prepared required operating reports to maintain budget of all projects.
- Performed all departmental administrative activities.
- Design and prepared everyday menu for all special and marketing events.
- Assisted in appropriate client selection and developed required procedures.
- Maintained work according to required sanitation standards and company policies.
- Developed safe environment for all employees and ensured adherence to OSHA regulations.

Executive Chef
Taher, Inc., Colton, CA
August 2003 – September 2008

- Monitor food preparation for all special events and banquet sales on every day, weekly and monthly basis.
- Maintained neat and clean work area at all times.
- Ensured adherence to all local and state codes.
- Administered all food preparation activities.
- Ensured compliance to all quality and quantity guidelines and requisition procedure.
- Prepared reports for payroll and weekly and monthly basis.
- Developed and maintained food and beverage budget for organization.

Chef Instructor
Safeway Inc, Colton, CA
May 1998 – July 2003

- Developed and maintained all curriculums for various activities.
 - Prepared all lesson plans for students and presented lecture.
 - Reviewed student performance and assisted to provide required internship to enhance skills.
 - Designed menus and specials and ensure compliance to all course standards.
 - Prepared budget for all food preparation activities and ensured achievement of all budgeting objectives.
 - Managed and ensured compliance to all special guest requests.
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Education:

Bachelor's Degree in Hotel Management
Union University, Jackson, TN

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