
Chief Cook Resume

Job Objective

Seeking a position as Chief Cook in a reputed organization where I can utilize my knowledge and experience.

Highlights of Qualifications:

- Extensive experience of menu planning, kitchen staff supervision, food production and inventory management
 - Deep knowledge of cooking practices, food storage methods and food preservation techniques
 - Commendable knowledge of food nutritional values, health standards and kitchen sanitary practices
 - Familiarity with providing customer service and using Microsoft Office software
 - Ability to complete inventory requisition forms accurately
 - Ability to handle and resolve clients' complaints in a friendly and effective manner
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Professional Experience:

Chief Cook
Kalkaska Memorial Health Center, Goodwin, SD
August 2012 – Present

Responsibilities:

- Planned menus and assisted with preparation of menu food items.
- Oversaw and ensured timely serving and delivery of food to patrons.
- Determined, scheduled and delegated kitchen work to assigned staff.
- Trained, directed and managed all assigned kitchen workers.
- Ordered and maintained kitchen-related inventory and controlled food cost.
- Checked kitchen equipments and examined kitchen area for cleanliness.

Chief Cook
Sodexo Corporation, Goodwin, SD
May 2009 – July 2012

Responsibilities:

- Directed and coordinated all kitchen operations and staff activities.
 - Planned menu recipes and determined estimation time for food preparation.
 - Oversaw and assisted with cooking and serving of meals to patrons.
 - Made changes to recipes and controlled food portions to prevent spoilage and waste.
 - Prepared and maintained timely records of food costs, inventory and raw material usage.
 - Cleaned and sanitized knives, utensils, and related kitchen supplies.
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Education:

Bachelor's Degree in Hotel and Restaurant Management
Mendocino College, Ukiah, CA

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