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## Corporate Chef Resume

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### Job Objective

Seeking employment within the food services sector as a Corporate Chef.

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### Highlights of Qualifications:

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- Strong experience of innovative menu ideas and presentation for Casual Dining Chains and QSR
  - Deep knowledge of upholding high standards of food quality, taste consistency and sanitation levels
  - Sound knowledge of cuisine testing processes and procedures
  - Familiarity with food testing methods
  - Proficient in cooking methods and presentation techniques
  - Ability to perform optimally in usual business atmosphere focused in high customer service and food quality
  - Ability to keep up with deadlines and simultaneously work on multiple projects
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### Professional Experience:

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#### Corporate Chef

Gecko Hospitality, Socaldwell, OK

August 2007 – Present

- Selected food items on menu for cold and hot lunch for clients and staff incorporating soups and salads.
- Prepared menus for special events and client & staff meetings.
- Maintain everyday stock of beverages and other snacks items in cooler.
- Arranged serving of candy, snacks, baked items and chips as needed.
- Established quality specifications of all food items in menu and cooking practices.
- Trained staff in cooking procedures, presentation styles, portion controls and retaining nutrients.
- Ensured effective food costing by setting up purchasing details, inventory requisitions procedures and storage specifications.

#### Corporate Chef

Cornerstone Group, Socaldwell, OK

May 2004 – July 2007

- Developed new concepts for menu creation and product prototypes for prime accounts.
  - Presented and suggested innovative menu food listings and concepts for key clients.
  - Monitored and coordinated new projects from beginning till final stage.
  - Developed and maintained timeframes of assigned project.
  - Formulated and distributed technical facts and figures to other Company departments.
  - Followed and updated latest culinary styles and trends in retail and foodservice.
  - Identified new suppliers for food ingredients adhering with given quality assurance principles.
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### Education:

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Bachelor's Degree in Restaurant Management

Mount Holyoke College, South Hadley, MA

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