
Corporate Executive Chef Resume

Job Objective

Searching for employment as a Corporate Executive Chef and use my past expertise to better the organization as a whole.

Highlights of Qualifications:

- Vast experience in administering kitchen operations
 - Sound knowledge of menu design and formulating recipes
 - Profound knowledge of creating new applications of food ingredients
 - Familiarity with all established food safety and hygiene standards
 - Wide knowledge of production, sanitation, food cost controls and presentation
 - Strong knowledge of kitchen and dishwashing procedures
 - Skilled at memorizing food recipes and food preparation instructions
 - Proficient in ingredients developing applications
 - Skilled at optimally using automatic food production procedures
 - Ability to designing cost effective menus and recipes
 - Ability to taste and sip food preparation at every stage
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Professional Experience:

Corporate Executive Chef
Highgate Hotels, Story, WY
August 2007 – Present

- Created new culinary preparation programs and techniques.
- Formulated and implemented functional plans and procedures to assure keeping up with contractual obligations.
- Provided assistance in practicing regional and corporate FLIKISD based programs.
- Administered and utilized department based regional cooks for different projects.
- Developed culinary newsletter and ensured its bimonthly distribution.
- Provided necessary help in introducing new programs and programs.
- Headed initiative for kitchen related purchase and maintaining relations with vendor.

Corporate Executive Chef
Morgans Hotel Group, Story, WY
May 2004 – July 2007

- Formulated cooking prototypes for new concepts and products.
 - Performed with different food products to improve existing items.
 - Conducted regular sales calls and visits to prime client accounts.
 - Provided assistance in putting up food shows at national and regional level.
 - Interacted and worked with manufacturers and new product development teams.
 - Designed and conducted culinary specific training programs for staff working in marketing, sales and R&D department.
 - Participated in sessions and meetings pertaining with new product and service idea generation.
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Education:

Bachelor's Degree in Culinary Arts
North Carolina A&T State University, Greensboro, NC

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