
Culinary Chef Resume

Job Objective

To exceed culinary service expectations in a hospitality environment as a Culinary Chef.

Highlights of Qualifications:

- Strong experience in training professional restaurant staff
 - Huge knowledge of creating menu and innovate new recipes
 - Operational knowledge of food production and service in restaurants
 - Proficient in restaurants and culinary operations
 - Skilled at using latest trends of food preparation and presentation
 - Ability to work at cooking station for long periods of 8 to 12 in standing position
 - Ability to plan and conduct effective training sessions
 - Ability to multitasking and monitor outsized team
 - Strong culinary and presentation skills
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Professional Experience:

Culinary Chef

The Kroger Company, New York, NY

August 2007 – Present

- Supervised and trained culinary staff on food production and presentation.
 - Ensured every kitchen employee comply with HACCP, food safety and sanitation systems.
 - Provided assistance to Executive Chef for following routine shrink.
 - Attended all functions, events and meetings of company.
 - Ensured kitchen operations complied with policy and procedure.
 - Assisted in sharing duties with Deli operations as required assuring to uphold Customer First Strategy in deep consideration.
 - Assisted Executive Chef in organizing and attending community parties, fund raising events and cook offs.
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Education:

Bachelor's Degree in Culinary Arts

Frank Phillips College, Borger, TX

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