
Development Chef Resume

Job Objective

Obtain the job of Development Chef at an organization where I can use my excellent culinary skills and make a positive contribution.

Highlights of Qualifications:

- Vast experience of developing menu and creating innovative recipes
 - Huge knowledge of preparation and packaging of food items for commercial purpose
 - Deep knowledge of working in kitchen environment specializing in voluminous food production
 - Familiarity about internationally known cuisines and its relative impact on today's guest preference
 - Proficient in fundamental cooking techniques
 - Good understanding of American Regional and Asian cuisine
 - Skilled at commercial food production and packaging
 - Ability to perform efficiently in team environment in any kitchen
 - Ability to innovative creatively and instigate cooking trends
 - Ability to motivate and manage all levels of kitchen staff
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Professional Experience:

Development Chef

Whole Foods Market, Tipton, KS

August 2007 – Present

- Researched and created new food items in menu that were practical to cook in restaurant kitchen.
- Developed consistently new improvements to cooking functional methods and put into practice.
- Monitored functional field training processes and original menu listings.
- Managed and directed every stage of R&D procedures.
- Headed initiative to develop new product from beginning till end after thorough research.
- Communicated with existing and new suppliers with regard to new potential ingredients.
- Followed every State laid down Safety and Health codes as applicable.

Development Chef

ConAgra Foods, Tipton, KS

May 2004 – July 2007

- Organized new product creation from idea generation till final launch.
 - Developed new concepts for product build up for company self brand, sister concern brands and retailer brands.
 - Ensured every purchase of food ingredients is made by purchase department.
 - Headed development meetings to assure entire associated department interact and perform together to launch new products and concepts.
 - Participated in food production trials across all stages of pre-launch phase.
 - Organized proportional purchase and rival taste panels.
 - Provided correct factual details to technical groups for developing recipes procedures and specifications.
 - Presented food concept initial thoughts to company's higher management officials.
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Education:

Bachelor's Degree in Culinary Arts

Kennesaw State University, Kennesaw, GA

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