
Executive Sous Chef Resume

Job Objective

Looking for an Executive Sous Chef position with a growing organization.

Highlights of Qualifications:

- Vast experience in convention banqueting services
 - Immense knowledge of planning, preparation and presentation of food
 - Huge knowledge of prime equipments and knives used in kitchen
 - Proficient in labor and food cost controlling methods
 - Skilled at planning and developing menu in allocated budget deadlines
 - Ability to assist line cooks and sous chef in hour of need
 - Ability to meet given time deadlines for complete food service processes
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Professional Experience:

Executive Sous Chef

Celebrity Cruises, Montclair, NJ

August 2007 – Present

- Monitored food quality at all production phases and accordingly analyzed cost.
- Managed to work within given budget and followed all company procedures and policies meticulously.
- Adhered to every standard operations procedure as stated by corporate office.
- Established procedures and ways to provide training to cooking staff as per respective responsibility area.
- Ensured to uphold food requisition and controlled wastage of food.
- Inspected for cleanliness, food quality and safety at every allocated food outlet.
- Ensured to comply accurately with cooking procedures, recipes and details as stated by corporate office.

Executive Sous Chef

Royal Caribbean Cruises, Montclair, NJ

May 2004 – July 2007

- Coordinated workstation assembly for subsequent shift for meal preparation.
 - Ensured to have workstations and food storage areas clean and operations before each shift.
 - Adhered to HACCP and USPH methods for cleanliness and sanitation.
 - Supervised performance of staff and workstations operations for compliance with laid down procedures.
 - Coordinated with Executive Chef to plan, design and develop menu requirements, serving measures, guest remarks.
 - Provided required on-the-job coaching and mentoring to team to improve existing performance.
 - Motivated team members to perform to best of their ability
 - Trained and supervised chefs and cooks for apt skills and talent
 - Maintained reasonable prices of food items without compromising quality, taste and standards.
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Education:

Bachelor's Degree in Hospitality Management

Tarrant County College, Fort Worth, TX

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