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## Grill Chef Resume

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### Job Objective

To obtain the position of Grill Chef with your organization where my superior culinary knowledge and skills will be an asset.

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### Highlights of Qualifications:

- Strong experience in kitchen management at superior dining restaurants
  - Profound knowledge of every feature of kitchen be it food taste, hygiene, cooking and even shutdowns
  - Huge knowledge of multi cuisine specialty food with international and local taste
  - Proficient in cooking and presenting grill food varieties
  - Operational knowledge of steamer, deep fryer, ovens, broilers, and grills
  - Familiarity with cuisine related practices, standards and principles
  - Skilled at food preparation using Teppanyaki grill
  - Ability to handle and work with meat
  - Ability to use efficiently all kitchen grill equipments
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### Professional Experience:

#### Grill Chef

Destination Hotels & Resorts, Pittsburgh, PA

August 2007 – Present

- Supervised kitchen staff with aim to motivate them to work well and continue to stay with company.
- Provided safe working environment in kitchen for all employees.
- Planned, implemented, coordinated and supervised all stages of food production in hotel in effective and efficient manner.
- Administered regular cleaning and maintenance of grill and other kitchen equipments.
- Developed, suggested, practiced and supervised kitchen budget.
- Analyzed, administered and controlled financial aspect of food and labor using different management systems.
- Created and implemented food back-ups and menus in compliance with corporate guidelines to improve revenues as well as profits consistently.
- Implemented changes in cooking techniques and varieties to allure business.

#### Grill Chef

Zermatt & Homestead Resorts, Pittsburgh, PA

May 2004 – July 2007

- Provided assistance to monitor cooking workstations in regard to menus, production, presentation and staff.
  - Complied with given recipes, cooking techniques, menu selection and staff events to offer best possible guest experience.
  - Controlled food production to minimum spoilage and wastage.
  - Followed all cooking operation procedures and standards for food preparation.
  - Ensured cooking and storage area was maintained clean.
  - Administered cost control on food and labor expenses.
  - Trained, mentored and monitored food production stages to assure expenses were within allocated budget yet upholding quality of food.
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### Education:

Bachelor's Degree in Culinary Arts

Grove City College, Grove City, PA

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