
International Chef Resume

Job Objective

International Chef with profound culinary knowledge and skills seeking employment in your organization.

Highlights of Qualifications:

- Admirable experience working in F & B and other culinary operation
 - Deep knowledge of traditional, modern and international food preparations
 - Profound knowledge of latest trends in food items in regular menu and catering with all aspects of cooking
 - Good understanding of food production, kitchen sanitation, food cost controls, and presentation
 - Skilled at designing and creating new recipes and also menus
 - Ability to proactively resolve problems occurring at work
 - Ability to work in high volume and batch cooking
 - Ability to use apposite kitchen facilities, materials and equipments
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Professional Experience:

International Chef

Langham Hotels International, Rochelle Park, NJ

August 2007 – Present

- Coordinated and monitored job duties of cooks and other kitchen staff involved in food production.
- Administered work and performance of employees working in kitchen.
- Supervised routine operations at kitchen specializing in international cuisine.
- Demonstrated appropriate professional behavior at work as role model.
- Administered shift operations in banquet kitchen.
- Ensured to attain high level productivity from all kitchen employee performance.
- Motivated team members to develop mutual trust, cooperation and admiration for one another.

International Chef

Marriott International, Inc, Rochelle Park, NJ

May 2004 – July 2007

- Ensured plating of food items keep up to established international standards.
 - Cooked and presented quality rich food items.
 - Maintained kitchen and all workstations dirt-free and without any cross contamination.
 - Enacted responsibility to cook mis-en-place for applicable menu.
 - Ensured food ingredients are of desired quality and stored appropriately.
 - Worked in parallel with financial and departmental goals to control food cost effectively and improve gross profit margins.
 - Provided assistance to Head Chef for training kitchen staff in adherence with company rules and procedures.
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Education:

Bachelor's Degree in Hospitality Management

Los Angeles Valley College, Valley Glen, CA

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