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## Line Chef Resume

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### Job Objective

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Obtain employment as a Line Chef.

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### Highlights of Qualifications:

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- Substantial experience in large volume food production and culinary training
  - Operational knowledge of upholding high standards of food quality and kitchen hygienic conditions
  - Exceptional knowledge of concepts and procedures of food testing
  - Proficient in standardized recipes preparation and attractive presentations
  - Skilled at monitoring, training and coaching kitchen staff
  - Ability to keep working on assigned task inspite of constant disturbance and multi-tasking
  - Ability to perform optimally in fast-paced stressful working environment yet keeping up with deadlines
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### Professional Experience:

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#### Line Chef

American Cruise Lines, New Berlin, WI

August 2007 – Present

- Prepared received orders for routine kitchen operations.
- Suggested low food ingredients for stock to supervisor.
- Maintained and complied with all cleanliness and hygiene standards.
- Reported kitchen manager about malfunctioning and unsafe aspects of equipments.
- Provided orientations and training to new recruits about menu, recipes and cooking procedures.
- Headed responsibility to promote high quality service and congenial teamwork.
- Assisted Executive Sous Chef with routine food operations.
- Complied with standard recipes and process to cook, season and garnish prepared food item.

#### Line Chef

Pei Wei Asian Diner, Inc, New Berlin, WI

May 2004 – July 2007

- Provided assistance in handling different food production sections including menus, recipes, cooking, plating and staff.
  - Supervised food production processes following given recipes.
  - Provided affirmative guest experience with staff function and attractive menu design.
  - Ensured to minimize food waste through controlling food production.
  - Prepared food items in compliance with operation standards as mentioned.
  - Provided assistance to line employees with routine responsibilities.
  - Maintained storage and cooking area in adherence with established kitchen standards and specifications.
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### Education:

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Bachelor's Degree in Culinary Arts

West Virginia State University, Institute, WV

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