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## Oil Rig Chef Resume

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### Job Objective

Seeking employment within the food services sector as an Oil Rig Chef.

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### Highlights of Qualifications:

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- Substantial experience working in high volume catering environments
  - Profound knowledge cooking procedures, kitchen equipments and food ingredients
  - Outstanding knowledge of menu planning and nutritional content in food items
  - Wide knowledge of leftover food utilization methods
  - Skilled at modifying menus to meet different requirements
  - Strong familiarity about health hazards aspect in regard to food production and presentation
  - Ability to maintain records of foodstuff taken from inventory and used for cooking
  - Ability to decide and assign employees work schedules and direct subordinated in service processes
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### Professional Experience:

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Oil Rig Chef  
Pinehurst Resort, Los Angeles, CA  
August 2007 – Present

- Prepared menus and related recipes for entire food operations in kitchen.
  - Monitored all phases in food preparation and presentation.
  - Followed established standards in relation to food costing.
  - Promoted applicable sanitation and safety at cooking areas and rest of kitchen.
  - Provided assistance for purchasing food supplies and managing inventory.
  - Introduced innovative products in alliance with trends existing in market.
  - Managed and resolved concerns, issues and grievances of employees.
  - Perform as replacement worked in case of any short staffed situation.
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### Education:

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Bachelor's Degree in Food Science Management  
La Salle University, Philadelphia, PA

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