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## Pantry Chef Resume

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### Job Objective

Searching for employment as a Pantry Chef and use my past expertise to better the organization as a whole.

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### Highlights of Qualifications:

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- Admirable experience in preparing and presenting cold foods
  - Profound knowledge of equipments and procedures cold foods including salads and cold soups
  - Deep knowledge of concepts and methods of food testing
  - Proficient in quality and hygiene food preparing equipments
  - Skilled at using kitchen knives for chopping, dicing, cutting and carving
  - Ability to administer performance of kitchen personnel and train them accordingly
  - Ability to evaluate and comprehend cooking documents including manuals and recipes
  - Strong cutting, chopping, carving, dicing skills
  - Excellent teambuilding and conflict resolution skills
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### Professional Experience:

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#### Pantry Chef

Fairmont Hotels & Resorts, Delray Beach, FL

August 2007 – Present

- Provided assistance with menu design primarily using leftover food.
- Implemented sanitation and hygiene standards in pantry kitchen.
- Monitored garnishing of desserts and salads for plating.
- Decorated and plated cold food items for banquets and buffets.
- Presented all cold foods attractively with specialized plating styles.
- Ensured every utensil and cutlery used in kitchen is properly sanitized and clean.
- Used industrial dishwashing machine and other cleaning equipment to comply with sanitation norms.
- Ensured all kitchen plate wares, silverware and cutlery are stored appropriately following established guidelines.

#### Pantry Chef

Dover Downs Hotel & Casino, Delray Beach, FL

May 2004 – July 2007

- Monitored, evaluated and supported all direct report performance working alongside Hotel Director.
  - Attended routine Executive Chef meeting and created estimate and requisitions of food preparation everyday.
  - Complied with recipes used in company to assure good taste of food.
  - Presented prepared food using pictures of apt yield as well as portion control.
  - Headed responsibility to identify costing of food items for sale at pantry shop.
  - Participated actively for training pastry employees keeping focus on rules and regulations laid down by United States Public Health.
  - Ensured charge to display cold food in buffets.
  - Identified prospective cost cutback through controlling cost.
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### Education:

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Bachelor's Degree in Culinary Arts

North Dakota State University, Fargo, ND

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