
Prep Chef Resume

Job Objective

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

Highlights of Qualifications:

- Deep knowledge of food prep, costing, inventory and procurement
 - Profound knowledge of different concept menu and related recipes
 - Proficient in supervising kitchen activities and all operations effectually
 - Skilled at evaluating costing of food items along with managing labor
 - Ability to arrange meetings with kitchen employees and provide them menu briefings
 - Ability to establish two-way communication between line staff working in Kitchen and F&B Director
 - Ability to read, comprehend and follow recipes
 - Excellent multitasking and time-management skills
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Professional Experience:

Prep Chef

Pei Wei Asian Diner, Inc, Fresno, CA

August 2007 – Present

- Provided assistance to chef in food productions and service of culinary items listed in menu.
- Stored appropriately food ingredients and other non-food items used in kitchen.
- Maintained and distributed utterly clean cutlery and other kitchen utensils.
- Maintained kitchen production equipments well cleaned, sanitized and in running condition.
- Followed all cleaning processes and schedules of equipments and machines used in kitchen.
- Maintained workstations as assigned absolutely dirt free and in adherence with safety norms.
- Handled food ingredients and final prepared items complying with set guidelines from local health department.

Prep Chef

Foxwoods Resort & Casino, Fresno, CA

May 2004 – July 2007

- Ensured to maintain apt self deportment as prep chef and kept focus of customer service.
 - Maintained safe and hygienic work areas complying with standards set by food health and safety department.
 - Ensured apposite rotations and storage of food ingredients at allocated space.
 - Arranged and prioritized kitchen activities for quality and time effectiveness.
 - Cooked all food items adhering to approved process and measured as specifies in recipes.
 - Used all kitchen equipments with utmost care to evade all probabilities of any accident.
 - Performed different kinds of butchering activities as assigned.
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Education:

Bachelor's Degree in Hotel Management

Sisseton Wahpeton College, Village, SD

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