
Research And Development Chef Resume

Job Objective

Looking for a Research and Development Chef position within your organization.

Highlights of Qualifications:

- Admirable experience in managing food production in upscale restaurant
 - Strong knowledge of food preparation and packaging at commercial level
 - Operational knowledge of different types of cuisines and its impact on preferences and liking of customers
 - Familiarity with used food ingredients in regard to quality, apt handling, characteristics and storage
 - Skilled at handling food items and its related ingredients and menu development
 - Wide knowledge of multiple cuisines, Culinary, Food, Nutrition and Foodservice management
 - Good understanding of conventional and contemporary culinary arts
 - Ability to converse effectively with all team members
 - Ability to research and analyze trends prevailing in food industry
 - Strong organizational and time management skills
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Professional Experience:

Research and Development Chef
Whole Foods Market, San Antonio, TX
August 2007 – Present

- Researched and developed items to be incorporated in menu keeping up with restaurant expectations.
- Ensured to create methods to enhance processes and execution at culinary operations.
- Administered programs and procedures conducted for operational field training.
- Maintained restaurants updated on processes change and product handling.
- Supported culinary training and provided apt maintenance of materials.
- Answered all routine queries and questions related to culinary.
- Identified new and studied existing trends in food service industry.

Research and Development Chef
Hormel Foods, San Antonio, TX
May 2004 – July 2007

- Developed new methods for preparing innovative food items and procured required ingredients.
 - Identified new machinery requirements and manufacturing procedures for new food product development.
 - Researched ways to enhance quality and lessen cost to existing food production procedures.
 - Provided assistance for preparation for new product initial establishment.
 - Attained apposite understanding of client's and customer's requirements as Kraft Foodservice representative.
 - Contributed largely in developing trends, regularized recipes for segment support.
 - Participated in initiatives taken for research and development.
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Education:

Bachelor's Degree in Hotel Management
Thomas Edison State College, Trenton, NJ

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