
Saute Chef Resume

Job Objective

A challenging position as Saute Chef where my skills and abilities will be used to enhance the growth and reputation of the organization.

Highlights of Qualifications:

- Substantial experience of large scale fast paced restaurant
 - Deep knowledge of trends related to quality, quantity and plating food production
 - Operational knowledge of upholding consistency in quality and taste
 - Proficient in various kinds of knives and professional kitchen equipments
 - Skilled at dealing with customers efficiently keeping amicable relations
 - Ability to perform optimally within time constraints
 - Ability to prioritize activities to attain given deadlines
-

Professional Experience:

Saute Chef

Pei Wei Asian Diner, Inc, Southfield, MI
August 2007 – Present

- Used high end market and BRU Grill standard cooking procedures and plating styles.
- Ensured to comply with all established processes of food and kitchen hygiene and safety.
- Executed apt timing of tickets generated and supervised food production working in team.
- Established cooking work areas adhering guidelines from restaurant management.
- Cooked all food products complying standards of safety, hygiene and health keeping with time schedules.
- Procured and stored all food ingredients as required during different shift operations.
- Worked on more tasks as requested and assigned by Executive Chef.

Saute Chef

Riverside Hotel, Southfield, MI
May 2004 – July 2007

- Cooked different varieties of non-vegetarian items using meat, poultry and seafood.
 - Used all kitchen equipments like fryers, grills, broilers and ovens.
 - Ensured to keep cooking work stations cleaned and properly sanitized.
 - Maintained all equipments used in kitchen appropriately clean and sanitized before closing food production.
 - Followed precise side-activities and assured continuance of kitchen operation without any delays.
 - Cooked and presented appropriately all food items on menu following instructions from Chef.
 - Prepared menu items according to set levels during night service.
-

Education:

Bachelor's Degree in Hotel Management
National American University, Rapid City, SD

[Build your Resume Now](#)