
Seasonal Chef Resume

Job Objective

To exceed culinary service expectations in a hospitality environment as a Seasonal Chef.

Highlights of Qualifications:

- Strong experience in preparing exclusive meals upholding dietary specifications
 - Profound knowledge of preparing different kinds of desserts and baking varieties of breads and pastries
 - Deep knowledge of every facet of operations at food and Beverage department
 - Proficient with Jonas POS System and Microsoft Office
 - Skilled at reading and comprehending training guidelines from HACCP and MSDS
 - Ability to perform and supervise BOH culinary related activities
 - Ability to evaluate and resolve problems at work
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Professional Experience:

Seasonal Chef

Doyon Tourism Services, Newark, NJ

August 2007 – Present

- Monitored and managed menus and exclusive food preparations.
- Followed apposite systems for receiving processes comprising of FIFO rotation and maintaining incoming product.
- Complies with all standard recipes and prepared food accordingly.
- Administered food portions, cooking methods and waste minimization ways for cost controlling.
- Supervised kitchen operations and ensured ServSafe, safety and hygiene policies were followed.
- Assured management about accurate training of entire BOH staff.
- Ensured every kitchen employee endorses professional working atmosphere and complies with grooming and dress-up specifications.

Seasonal Chef

Patina Restaurant Group, Newark, NJ

May 2004 – July 2007

- Recruited and mentored staff working in BOH and culinary division on new food products, menu briefing and cooking methods.
 - Performed routine food ingredient procurement activities as per par levels within allocated budgets.
 - Ensured all purchase invoices are appropriately coded according to accounts requirements.
 - Participated actively in recruiting and interviewing processes working alongside Beach Culinary Manager and assured apt staffing levels.
 - Enforced routine sanitization audits on daily and weekly basis in culinary department.
 - Cooked and packed high level quality food for All-day guided tasks.
 - Baked freshly prepared pastries, cookies, breads and desserts everyday.
 - Contributed in food production for placed orders for breakfast, lunch buffet and dinner for 80 people everyday.
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Education:

Bachelor's Degree in Culinary Arts

Western State College, Gunnison, CO

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