
Temporary Chef Resume

Job Objective

Seeking a Temporary Chef position where I can use my excellent culinary skills in order to provide exceptional services.

Highlights of Qualifications:

- Wide experience working in food service at upscale restaurants
 - Operational knowledge of kitchen equipments used for large volume food production
 - Exceptional knowledge of food production, presentation and service in Food and Beverage
 - Proficient in food cost and grocery analysis
 - Skilled at estimating pricing of food ingredients and its relative production cost
 - Ability to work without supervision and to cook multiple food items from set menu
 - Ability to conduct demonstration cooking and bake quality bakery items
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Professional Experience:

Temporary Chef
Pinehurst Resort, Macon, GA
August 2007 – Present

- Comprehended and synchronized logistics as per BOH standpoint associated to events execution.
- Monitored and coordinated labor for BOH related programs execution.
- Performed directly with Events Mangers and higher official from Banquet for event execution.
- Developed and presented new variety of meals in attractive plating style.
- Provided assistance to purchase department in placing order for required food ingredients according to cost-estimated volume.
- Participated actively in managing kitchen inventory and apt storage.
- Offered and accommodated special dietary menus.
- Managed and prepared food for exclusive occasions and functions.

Temporary Chef
Channel Club, Macon, GA
May 2004 – July 2007

- Educated, monitored and mentored employees working in kitchen.
 - Placed requisitions for food purchase based on food consumption evaluation.
 - Ensured steady taste and quality of food items by standardizing selective recipes.
 - Created novel presentation technique and set high quality benchmarks.
 - Participated in planning, developing and costing of menus.
 - Guaranteed apposite use and maintenance of kitchen equipments.
 - Performed apt actions for kitchen safety and hygiene.
 - Provided cooking guidelines and demonstrated effectual food production techniques.
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Education:

Bachelor's Degree in Hotel Management
New Mexico State University, Las Cruces, NM

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