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## Temporary Chef Resume

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### Job Objective

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

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### Highlights of Qualifications:

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- 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:

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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:

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

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