

# CLIENT NAME

EXECUTIVE CHEF

Torrance, California 12345

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Food Safety and Hygiene | Staff Training | Inventory Management | Menu Development | Supplier Coordination  
Event Planning | Kitchen Operations Oversight | Cost Control Budgeting | Food Quality Assurance

## QUALIFICATIONS PROFILE

**Dedicated, creative, and highly skilled chef with extensive experience across diverse culinary environments; backed by solid track record of success in creating exceptional menus, delivering excellent dining experience, and providing customer satisfaction.** Skilled at developing innovative, seasonal menus reflecting current food trends and customer preferences, while maintaining food and labor costs within budget. Expert at leading and mentoring kitchen staff to foster a collaborative and high-performing team culture. Known for managing large-scale events, building strong relationships with suppliers, and ensuring seamless execution and exceptional service.

## PROFESSIONAL EXPERIENCE

COMPANY NAME, CITY, STATE

### Executive Chef: 2022–Present

- Execute large events, including plated, buffet, and family-style meals, with minimal assistance, preparing the majority of food in-house throughout the year.
- Managed total food sales of \$775,187, achieving an average food cost of 25% and an average labor cost of 18%.**

COMPANY NAME, CITY, STATE

### Chef de Cuisine: 2018–2022

- Collaborated with the team to redesign the concept of a 400-acre property featuring a new event center, cabins, bungalows, a bar/restaurant, and a hunting lodge.
- Supervised kitchen and food production for weddings, sporting clay tournaments, and hunts on the property.
- Led concept restructuring, including menu creation and costing, staffing, training, and the design of a new banquet booking system.**

COMPANY NAME, CITY, STATE

### Sous Chef: 2018

- Served as the opening sous chef for a new restaurant in the 106-room Pontchartrain Hotel, which featured three distinct food and beverage outlets and event space.
- Provided hands-on training and development for staff.
- Managed all food ordering and cost percentages.

COMPANY NAME, CITY, STATE

### Executive Chef | Head Pit Master: 2017–2018

- Contributed to the restaurant being named one of the "Top 10 Best New Restaurants" by the Times-Picayune in 2017, which led to multiple opportunities to host local events such as the Crawfish Fest and Marley Gras Festival in 2018.
- Reduced food costs from 60% to 30% by implementing product cross-utilization, presiding over waste training, and partnering with purveyors for better pricing.**

## EDUCATION

**Associate's Degree in Culinary Arts**

University Name, City, State

**Bachelor of Science in Hotel and Restaurant Administration**

University Name, City, State